

## #45 West Coast IPA ver.2

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **57**
- SRM **4.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **29.4 liter(s)**

### Steps

- Temp **75 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **22.4 liter(s)** of strike water to **83.6C**
- Add grains
- Keep mash **50 min** at **75C**
- Keep mash **10 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

| Type  | Name              | Amount       | Yield | EBC |
|-------|-------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (42.9%) | 79 %  | 5   |
| Grain | Pszeniczny        | 1 kg (14.3%) | 85 %  | 4   |
| Grain | Pilznieński       | 2 kg (28.6%) | 81 %  | 4   |
| Grain | Żytni             | 1 kg (14.3%) | 85 %  | 8   |

### Hops

| Use for             | Name          | Amount | Time   | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil                | Centennial    | 20 g   | 60 min | 10.5 %     |
| Boil                | Centennial    | 20 g   | 40 min | 10.5 %     |
| Boil                | African Queen | 20 g   | 30 min | 11 %       |
| Boil                | African Queen | 10 g   | 15 min | 11 %       |
| Aroma (end of boil) | African Queen | 20 g   | 5 min  | 11 %       |
| Whirlpool           | African Queen | 20 g   | 1 min  | 11 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |