

# Hardcore West Coast IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **134**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (71.4%)	82 %	4
Grain	Pszeniczny	0.5 kg (14.3%)	85 %	4
Grain	Monachijski	0.2 kg (5.7%)	80 %	16
Grain	Weyermann - Carapils	0.3 kg (8.6%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Aroma (end of boil)	Amarillo	50 g	5 min	9.5 %
Aroma (end of boil)	Citra	50 g	5 min	12 %
Whirlpool	Amarillo	40 g	15 min	9.5 %
Whirlpool	Citra	40 g	15 min	12 %
Dry Hop	Nelson Sauvín	70 g	3 day(s)	11 %
Dry Hop	taiheke	70 g	3 day(s)	7 %
Dry Hop	Rakau (NZ)	50 g	3 day(s)	9.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	11 g	Fermentis