

Session West Coast IPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **3.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24.2 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5.38 kg (100%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 15 g | 60 min | 16.1 % |
| Aroma (end of boil) | Nectaron | 50 g | 0 min | 12 % |
| Aroma (end of boil) | Nelson Sauvín | 50 g | 0 min | 12.3 % |
| Dry Hop | Nectaron | 50 g | 2 day(s) | 12 % |
| Dry Hop | Nelson Sauvín | 50 g | 2 day(s) | 12.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |