

West Coast IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **77**
- SRM **4.3**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.33 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **62 C**, Time **80 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **68.3C**
- Add grains
- Keep mash **80 min** at **62C**
- Keep mash **5 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzniejszy	3.5 kg (56.5%)	80 %	4
Grain	Viking Pale Ale malt	2.5 kg (40.3%)	80 %	5
Adjunct	Pszenica niestodowana	0.2 kg (3.2%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	10 g	20 min	8.5 %
Boil	Simcoe	10 g	20 min	11.4 %
Boil	Citra	10 g	20 min	13.5 %
Boil	Amarillo	10 g	20 min	8.9 %
Boil	Centennial	10 g	15 min	8.5 %
Boil	Simcoe	10 g	15 min	11.4 %
Boil	Citra	10 g	15 min	13.5 %
Boil	Amarillo	10 g	15 min	8.9 %
Boil	Centennial	10 g	10 min	8.5 %
Boil	Simcoe	10 g	10 min	11.4 %
Boil	Citra	10 g	10 min	13.5 %

Boil	Amarillo	10 g	10 min	8.9 %
Boil	Centennial	10 g	5 min	8.5 %
Boil	Simcoe	10 g	5 min	11.4 %
Boil	Citra	10 g	5 min	13.5 %
Boil	Amarillo	10 g	5 min	8.9 %
Boil	Centennial	10 g	0 min	8.5 %
Boil	Simcoe	10 g	0 min	11.4 %
Boil	Citra	10 g	0 min	13.5 %
Boil	Amarillo	10 g	0 min	8.9 %
Whirlpool	Centennial	10 g	15 min	8.5 %
Whirlpool	Simcoe	10 g	15 min	11.4 %
Whirlpool	Citra	10 g	15 min	13.5 %
Whirlpool	Amarillo	10 g	15 min	8.9 %
Dry Hop	Centennial	15 g	4 day(s)	8.5 %
Dry Hop	Simcoe	15 g	4 day(s)	11.4 %
Dry Hop	Citra	15 g	4 day(s)	13.5 %
Dry Hop	Amarillo	15 g	4 day(s)	8.9 %
Dry Hop	Centennial	15 g	2 day(s)	8.5 %
Dry Hop	Simcoe	15 g	2 day(s)	11.4 %
Dry Hop	Citra	15 g	2 day(s)	13.5 %
Dry Hop	Amarillo	15 g	2 day(s)	8.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US-05	Ale	Slant	200 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	4 g	Boil	15 min