

# West Coast IPA

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **72**
- SRM **6.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **28.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (71.4%)	81 %	4
Grain	Pszeniczny	1 kg (14.3%)	85 %	4
Grain	Caramel Sweet Viking	0.5 kg (7.1%)	80 %	65
Grain	Płatki owsiane	0.5 kg (7.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	60 min	13.8 %
Boil	Amarillo	15 g	10 min	9.5 %
Boil	Simcoe	15 g	10 min	13.2 %
Aroma (end of boil)	Amarillo	20 g	10 min	9.5 %
Aroma (end of boil)	Simcoe	20 g	1 min	13.2 %
Whirlpool	Amarillo	15 g	30 min	9.5 %
Whirlpool	Simcoe	15 g	30 min	13.2 %
Dry Hop	Amarillo	25 g	7 day(s)	9.5 %
Dry Hop	Simcoe	25 g	7 day(s)	13.2 %
Dry Hop	Amarillo	25 g	5 day(s)	8.9 %
Dry Hop	Simcoe	25 g	5 day(s)	13.7 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Siarczanwapnia	6 g	Boil	60 min
Water Agent	Chlorekwapnia	2 g	Boil	60 min
Fining	Mech irlandzki	6.5 g	Boil	20 min
Flavor	Aromat Citra	10 g	Bottling	---

## Notes

- Woda z Biedry3:  
HCO - 171,8  
SO - 20,45  
Cl - 4,9  
Ca - 48,1  
Mg - 9,11  
Na - 5,71  
K - 0,9  
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