

# West Coast IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **40**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (84.9%)	81 %	4
Grain	Wheat, Flaked	0.5 kg (9.4%)	77 %	4
Grain	Weyermann - Carapils	0.3 kg (5.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Lublin (Lubelski)	50 g	3 min	4 %
Dry Hop	Falconers Flight	100 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	do połowy - 5g soli Epsom (siarczan magnezu)	5 g	Boil	60 min