

# West Coast IPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **66**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **15.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **1 min** at **78C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **15.5 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount          | Yield  | EBC |
|-------|----------------------|-----------------|--------|-----|
| Grain | Viking Pale Ale malt | 3.15 kg (91.3%) | 80 %   | 5   |
| Sugar | Candi Sugar, Clear   | 0.15 kg (4.3%)  | 78.3 % | 2   |
| Grain | Strzegom Karmel 30   | 0.15 kg (4.3%)  | 75 %   | 30  |

## Hops

| Use for | Name            | Amount | Time     | Alpha acid |
|---------|-----------------|--------|----------|------------|
| Boil    | marynka         | 35 g   | 60 min   | 6.5 %      |
| Boil    | Hallertau Blanc | 30 g   | 20 min   | 8.9 %      |
| Dry Hop | Mosaic          | 50 g   | 3 day(s) | 10 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 11.5 g | fermentis  |

## Notes

- pędy sosny na ostatnią minute gotowania? ile?  
*Nov 20, 2019, 8:17 PM*