

# West Coast ipa

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **89**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **120 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **120 min** at **68C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (33.3%)   | 80 %  | 5   |
| Grain | Strzegom Pilzneński  | 3.5 kg (58.3%) | 80 %  | 4   |
| Grain | Pszeniczny           | 0.5 kg (8.3%)  | 85 %  | 4   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Citra    | 15 g   | 20 min   | 12 %       |
| Boil                | Simcoe   | 15 g   | 20 min   | 13.2 %     |
| Boil                | Amarillo | 15 g   | 20 min   | 9.5 %      |
| Boil                | Citra    | 15 g   | 5 min    | 12 %       |
| Boil                | Simcoe   | 15 g   | 5 min    | 13.2 %     |
| Boil                | Amarillo | 15 g   | 5 min    | 9.5 %      |
| Aroma (end of boil) | Citra    | 15 g   | 20 min   | 12 %       |
| Aroma (end of boil) | Amarillo | 15 g   | 20 min   | 9.5 %      |
| Aroma (end of boil) | Simcoe   | 15 g   | 20 min   | 13.2 %     |
| Whirlpool           | Citra    | 15 g   | 30 min   | 12 %       |
| Whirlpool           | Simcoe   | 15 g   | 30 min   | 13.2 %     |
| Whirlpool           | Amarillo | 15 g   | 30 min   | 9.5 %      |
| Dry Hop             | Citra    | 30 g   | 4 day(s) | 12 %       |

|         |          |      |          |        |
|---------|----------|------|----------|--------|
| Dry Hop | Simcoe   | 30 g | 4 day(s) | 13.2 % |
| Dry Hop | Amarillo | 30 g | 4 day(s) | 9.5 %  |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 15 g   | ---        |