

West Coast ipa

- 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	---