

west coast ipa

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **41**
- SRM **3.7**
- 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 **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (40%)	80 %	4
Grain	Strzegom Pale Ale	2 kg (40%)	79 %	6
Grain	Pszeniczny	1 kg (20%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	11.5 %
Aroma (end of boil)	Mosaic	30 g	10 min	10.4 %
Aroma (end of boil)	Simcoe	30 g	5 min	11.5 %
Aroma (end of boil)	Cascade	30 g	5 min	7.1 %
Dry Hop	Cascade	30 g	3 day(s)	7.1 %
Dry Hop	Mosaic	20 g	3 day(s)	10.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
wlp644	Ale	Liquid	50 ml	white labs