

West Coast IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **68**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **80 min**
- Evaporation rate **12 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **16.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **77C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 3.5 kg (53.8%) | 81 % | 4 |
| Grain | Weyermann - Pale Ale Malt | 2.5 kg (38.5%) | 85 % | 7 |
| Grain | Pszeniczny | 0.5 kg (7.7%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Citra | 30 g | 20 min | 13.9 % |
| Boil | Amarillo | 30 g | 20 min | 9.8 % |
| Boil | Nugget | 30 g | 20 min | 13.8 % |
| Aroma (end of boil) | Citra | 30 g | 1 min | 13.9 % |
| Aroma (end of boil) | Amarillo | 30 g | 1 min | 9.8 % |
| Aroma (end of boil) | Nugget | 30 g | 1 min | 13.8 % |
| Dry Hop | Citra | 30 g | 4 day(s) | 13.9 % |
| Dry Hop | Amarillo | 30 g | 4 day(s) | 9.8 % |
| Dry Hop | Nugget | 30 g | 4 day(s) | 13.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | --- |

Notes

- Receptura wg wkpd 2017, zmodyfikowana
May 25, 2020, 1:22 PM