

west coast ipa

- Gravity **17.3 BLG**
- ABV ---
- IBU **55**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **32.9 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **25.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (82.2%)	80 %	4
Grain	Weyermann - Carapils	0.5 kg (6.8%)	78 %	4
Grain	Oats, Flaked	0.3 kg (4.1%)	80 %	2
Grain	Pszeniczny	0.5 kg (6.8%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	45 min	11.5 %
Boil	lunga	20 g	30 min	11.5 %
Boil	Citra	15 g	15 min	12.5 %
Boil	Citra	15 g	5 min	12.5 %
Boil	Citra	15 g	1 min	12.5 %
Dry Hop	Citra	50 g	4 day(s)	12.5 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	15 min
Water Agent	Gypsum	5 g	Mash	---