

# West Coast IPA 2023

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **64**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **10 %**
- Size with trub loss **57.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **66 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **47.2 liter(s)**
- Total mash volume **59 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **47.2 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **30.6 liter(s)** of **76C** water or to achieve **66 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt        | 5 kg (42.4%)   | 80 %   | 5   |
| Grain | Oats, Flaked                | 1 kg (8.5%)    | 80 %   | 2   |
| Grain | Strzegom Pilzneński         | 1.5 kg (12.7%) | 80 %   | 4   |
| Grain | Weyermann - Carapils        | 1.3 kg (11%)   | 78 %   | 4   |
| Grain | Weyermann pszeniczny jasny  | 0.5 kg (4.2%)  | 80 %   | 6   |
| Grain | Rye, Flaked                 | 1 kg (8.5%)    | 78.3 % | 4   |
| Grain | Weyermann pszeniczny ciemny | 0.5 kg (4.2%)  | 80 %   | 18  |
| Grain | płatki jęczmienne           | 1 kg (8.5%)    | 60 %   | 4   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Marynka | 90 g   | 60 min   | 10 %       |
| Boil                | Marynka | 90 g   | 20 min   | 10 %       |
| Aroma (end of boil) | X09326  | 120 g  | 0 min    | 4.8 %      |
| Dry Hop             | X09326  | 150 g  | 3 day(s) | 4.8 %      |

## Yeasts

| Name            | Type | Form | Amount | Laboratory       |
|-----------------|------|------|--------|------------------|
| FM53 Voss kveik | Ale  | Dry  | 3 g    | Fermentum Mobile |
| #23 Otterdal    | Ale  | Dry  | 3 g    | ---              |
| #35 Wollsaeter  | Ale  | Dry  | 3 g    | ---              |
| Lutra OYL-071   | Ale  | Dry  | 3 g    | Omega            |