

West Coast IPA

- Gravity **16.1 BLG**
- ABV ---
- IBU **82**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **53 C**, Time **5 min**
- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **5 min** at **53C**
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (73.5%) | 80 % | 4 |
| Grain | Strzegom Pale Ale | 1 kg (14.7%) | 79 % | 6 |
| Grain | Pszeniczny | 0.5 kg (7.4%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.3 kg (4.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Marynka | 60 g | 60 min | 10 % |
| Boil | Chinook | 30 g | 30 min | 13 % |
| Whirlpool | Cascade | 50 g | 0 min | 6 % |
| Dry Hop | Amarillo | 50 g | 6 day(s) | 9.5 % |
| Dry Hop | Citra | 50 g | 6 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | --- |