

# West Coast IPA

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **48**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzniejszy	7 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	15 g	20 min	9.5 %
Boil	Citra	15 g	20 min	12.9 %
Boil	Simcoe	15 g	20 min	13.2 %
Boil	Amarillo	15 g	5 min	9.5 %
Boil	Citra	15 g	5 min	12 %
Boil	Simcoe	15 g	5 min	13.2 %
Aroma (end of boil)	Citra	15 g	0 min	12.9 %
Aroma (end of boil)	Amarillo	15 g	0 min	9.5 %
Aroma (end of boil)	Simcoe	15 g	0 min	13.2 %
Whirlpool	Citra	15 g	10 min	12.9 %
Whirlpool	Amarillo	15 g	10 min	9.5 %
Whirlpool	Simcoe	15 g	10 min	13.2 %
Dry Hop	Amarillo	40 g	4 day(s)	9.5 %
Dry Hop	Citra	40 g	4 day(s)	12.9 %

Dry Hop	Simcoe	40 g	4 day(s)	13.2 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
WLP099 - Super High Gravity Ale Yeast	Ale	Liquid	100 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	10 min