

# West Coast IPA

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- Gravity **11.9 BLG**
- ABV ---
- IBU **81**
- SRM **2.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (41.7%)	85 %	7
Grain	Pilzneński	2.8 kg (58.3%)	81 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	55 min	11.2 %
Boil	Mosaic	10 g	55 min	12 %
Aroma (end of boil)	Mosaic	50 g	10 min	12 %
Aroma (end of boil)	Mandarina Bavaria	20 g	10 min	7.6 %
Aroma (end of boil)	citra	60 g	5 min	12 %
Dry Hop	citra	30 g	7 day(s)	12 %
Dry Hop	Mosaic	30 g	7 day(s)	12 %
Dry Hop	Mandarina Bavaria	30 g	7 day(s)	7.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Suszone skórki cytryny	20 g	Boil	5 min
Flavor	Suszone skórki słodkiej pomarańczy	20 g	Boil	5 min