

# West coast ipa

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **84**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **62 C**, Time **90 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **90 min** at **62C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.5 kg (84.6%)	79 %	6
Grain	Strzegom Pszeniczny	1 kg (15.4%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	14.4 %
Aroma (end of boil)	Mosaic	10 g	20 min	11.8 %
Aroma (end of boil)	Mosaic	10 g	15 min	11.8 %
Boil	Mosaic	10 g	10 min	11.8 %
Aroma (end of boil)	Mosaic	10 g	5 min	11.8 %
Whirlpool	Mosaic	10 g	0 min	11.8 %
Dry Hop	Mosaic	50 g	4 day(s)	11.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10.5 g	Fermentis