

# West Coast IPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **58**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **9.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (61.5%)	80 %	4
Grain	Viking Pale Ale malt	1 kg (30.8%)	80 %	5
Grain	Strzegom Pszeniczny	0.25 kg (7.7%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	30 min	11.5 %
Boil	Citra	10 g	20 min	12 %
Boil	Mosaic	10 g	20 min	10.4 %
Aroma (end of boil)	Simcoe	10 g	10 min	11.5 %
Aroma (end of boil)	Citra	10 g	5 min	12 %
Aroma (end of boil)	Mosaic	10 g	5 min	10.4 %
Whirlpool	Simcoe	10 g	0 min	11.5 %
Whirlpool	Citra	10 g	0 min	12 %
Whirlpool	Mosaic	10 g	0 min	10.4 %
Dry Hop	Simcoe	20 g	2 day(s)	11.5 %
Dry Hop	Citra	20 g	2 day(s)	12 %
Dry Hop	Mosaic	20 g	2 day(s)	10.4 %

## Yeasts

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