

## west coast ipa

---

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **44**
- SRM **3.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **24.5 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **77C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

### Fermentables

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

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	15 min	12.8 %
Boil	citra	30 g	15 min	12.4 %
Boil	Equinox	30 g	15 min	13.4 %
Dry Hop	Chinook	30 g	5 day(s)	12.8 %
Dry Hop	Simcoe	50 g	5 day(s)	13.2 %
Dry Hop	Centennial	50 g	5 day(s)	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	300 ml	Fermentis