

# West Coast IPA

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- Gravity **16.4 BLG**
- ABV ---
- IBU **64**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **16.4 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **64 C**, Time **90 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Briess - 6 Row Brewers Malt | 6 kg (92.3%)  | 78 %  | 4   |
| Grain | Pszeniczny                  | 0.5 kg (7.7%) | 85 %  | 4   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Chinook | 20 g   | 60 min   | 13 %       |
| Aroma (end of boil) | Citra   | 30 g   | 15 min   | 12 %       |
| Aroma (end of boil) | Citra   | 30 g   | 10 min   | 12 %       |
| Aroma (end of boil) | Citra   | 30 g   | 5 min    | 12 %       |
| Whirlpool           | Citra   | 60 g   | 0 min    | 12 %       |
| Whirlpool           | Chinook | 30 g   | 0 min    | 13 %       |
| Dry Hop             | Citra   | 10 g   | 5 day(s) | 12 %       |
| Dry Hop             | Citra   | 10 g   | 4 day(s) | 12 %       |
| Dry Hop             | Citra   | 10 g   | 3 day(s) | 12 %       |
| Dry Hop             | Citra   | 10 g   | 2 day(s) | 12 %       |
| Dry Hop             | Citra   | 10 g   | 1 day(s) | 12 %       |

## Yeasts

| Name            | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| Fermentis Us-05 | Ale  | Dry  | 11.5 g | ---        |