

West Coast IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **75**
- SRM **4.4**
- 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 **70 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **64 C**, Time **90 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **18.7 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **1 min** at **76C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (80%)	81 %	4
Grain	Pszeniczny	0.85 kg (13.6%)	85 %	4
Grain	Płatki pszeniczne	0.3 kg (4.8%)	85 %	3
Grain	Acid Malt	0.1 kg (1.6%)	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	13 %
Boil	Citra	20 g	20 min	12 %
Boil	Cascade	30 g	20 min	6 %
Boil	Mosaic	20 g	20 min	10 %
Aroma (end of boil)	Citra	10 g	5 min	12 %
Aroma (end of boil)	Mosaic	10 g	5 min	10 %
Aroma (end of boil)	Cascade	10 g	5 min	6 %
Whirlpool	Cascade	30 g	30 min	6 %
Whirlpool	Citra	10 g	30 min	12 %
Dry Hop	Citra	10 g	3 day(s)	12 %
Dry Hop	Cascade	30 g	3 day(s)	6 %

Yeasts

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