

# West Coast IPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **74**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (85.7%)	81 %	4
Grain	Pszeniczny	1 kg (14.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	14.6 %
Boil	Columbus/Tomahawk/Zeus	20 g	30 min	14.6 %
Boil	Columbus/Tomahawk/Zeus	20 g	15 min	14.6 %
Whirlpool	Columbus/Tomahawk/Zeus	10 g	20 min	15.5 %
Whirlpool	Citra	15 g	20 min	14.2 %
Whirlpool	Centennial	15 g	20 min	9.7 %
Whirlpool	Amarillo	15 g	20 min	8.9 %
Dry Hop	Citra	45 g	3 day(s)	14.2 %
Dry Hop	Centennial	45 g	3 day(s)	9.7 %
Dry Hop	Amarillo	45 g	3 day(s)	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Slant	150 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	20 g	Mash	---

### Notes

- hopstand 68C - 50min  
Citra - 30g  
Centennial - 30g  
Amarillo - 30g  
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