

# West Coast IPA

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **53**
- SRM **4.8**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

## Mash information

- Mash efficiency **67 %**
- 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 **76 C**, Time **10 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 **10 min** at **76C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount        | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Pilznieński               | 4 kg (61.5%)  | 81 %  | 4   |
| Grain | Weyermann - Pale Ale Malt | 2 kg (30.8%)  | 85 %  | 7   |
| Grain | Pszeniczny                | 0.5 kg (7.7%) | 85 %  | 4   |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Citra    | 15 g   | 20 min | 12 %       |
| Boil                | Amarillo | 15 g   | 20 min | 9.5 %      |
| Boil                | Simcoe   | 15 g   | 20 min | 13.2 %     |
| Boil                | Citra    | 15 g   | 5 min  | 12 %       |
| Boil                | Amarillo | 15 g   | 5 min  | 9.5 %      |
| Boil                | Simcoe   | 15 g   | 5 min  | 13.2 %     |
| Aroma (end of boil) | Citra    | 15 g   | 0 min  | 12 %       |
| Aroma (end of boil) | Amarillo | 15 g   | 0 min  | 9.5 %      |
| Aroma (end of boil) | Simcoe   | 15 g   | 0 min  | 13.2 %     |
| Aroma (end of boil) | Mosaic   | 20 g   | 0 min  | 10 %       |
| Whirlpool           | Citra    | 15 g   | 10 min | 12 %       |

|           |          |      |          |        |
|-----------|----------|------|----------|--------|
| Whirlpool | Amarillo | 15 g | 10 min   | 9.5 %  |
| Whirlpool | Simcoe   | 15 g | 10 min   | 13.2 % |
| Whirlpool | Mosaic   | 15 g | 10 min   | 10 %   |
| Dry Hop   | Citra    | 15 g | 4 day(s) | 12 %   |
| Dry Hop   | Amarillo | 15 g | 4 day(s) | 9.5 %  |
| Dry Hop   | Simcoe   | 15 g | 4 day(s) | 13.2 % |
| Dry Hop   | Mosaic   | 15 g | 4 day(s) | 10 %   |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.4 g | Fermentis  |

## Notes

- 15 blg, 2 blg  
*Apr 8, 2018, 11:48 PM*