

# West Coast IPA v2

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **70**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **10 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **30.4 liter(s)**
- Total mash volume **39.1 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **30.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **35.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5 kg (57.5%)	81 %	4
Grain	Pale Ale Strzegom	2 kg (23%)	80 %	6
Grain	Pszeniczny Strzegom	1 kg (11.5%)	75 %	5
Grain	Płatki owsiane	0.35 kg (4%)	60 %	3
Grain	Płatki pszeniczne	0.35 kg (4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	12 %
Boil	lunga	50 g	30 min	11 %
Dry Hop	Sorachi Ace	50 g	3 day(s)	12 %
Dry Hop	Citra	50 g	3 day(s)	12 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Water Agent	Gips piwowarski	27 g	Mash	---
-------------	-----------------	------	------	-----