

# West Coast IPA v2

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **76**
- SRM **9.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **0 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **64 C**, Time **75 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **75 min** at **64C**
- Keep mash **10 min** at **75C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner Malt	2 kg (50%)	81.5 %	9
Grain	Pale Ale Strzegom	1.5 kg (37.5%)	80 %	30
Grain	Pszeniczny Strzegom	0.5 kg (12.5%)	75 %	25

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	60 min	13.4 %
Boil	Amarillo	30 g	30 min	8.3 %
Boil	Citra	30 g	3 min	12.3 %
Boil	Mosaic	30 g	3 min	10.4 %
Boil	Rakau (Alpharoma)	30 g	3 min	10.5 %
Boil	Amarillo	30 g	1 min	8.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
American West Coast Ale	Ale	Dry	11 g	Lallemand/Danstar

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	15 g	Mash	0 min
Water Agent	Lactic Acid	2.5 g	Mash	60 min