

# West Coast IPA v2 - remake

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **54**
- 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 **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.5 kg (45.5%)	81 %	4
Grain	Pale Ale Strzegom	2.5 kg (45.5%)	80 %	6
Grain	Pszeniczny Strzegom	0.5 kg (9.1%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	12 %
Boil	Warrior	20 g	60 min	14.7 %
Whirlpool	Ahtanum	25 g	0 min	5 %
Dry Hop	Sorachi Ace	50 g	3 day(s)	12 %
Dry Hop	Mosaic	50 g	3 day(s)	12.1 %
Dry Hop	Citra	50 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	Fermentis

## Extras

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