

West Coast IPA WKPD 2017

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **45**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (62.5%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 2 kg (25%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (12.5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Citra | 20 g | 20 min | 12 % |
| Boil | Amarillo | 20 g | 20 min | 9.5 % |
| Boil | Simcoe | 20 g | 20 min | 13.2 % |
| Aroma (end of boil) | Citra | 20 g | 5 min | 12 % |
| Aroma (end of boil) | Amarillo | 20 g | 5 min | 9.5 % |
| Aroma (end of boil) | Simcoe | 20 g | 5 min | 13.2 % |
| Aroma (end of boil) | Citra | 20 g | 0 min | 12 % |
| Aroma (end of boil) | Amarillo | 20 g | 0 min | 9.5 % |
| Aroma (end of boil) | Simcoe | 20 g | 0 min | 13.2 % |
| Whirlpool | Citra | 20 g | 0 min | 12 % |
| Whirlpool | Amarillo | 20 g | 0 min | 9.5 % |
| Dry Hop | Citra | 40 g | 4 day(s) | 12 % |
| Dry Hop | Amarillo | 40 g | 4 day(s) | 9.5 % |

| | | | | |
|---------|--------|------|----------|--------|
| Dry Hop | Simcoe | 40 g | 4 day(s) | 13.2 % |
|---------|--------|------|----------|--------|

Yeasts

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