

West Coast Rye IPA v5

- Gravity **15.4 BLG**
- ABV ---
- IBU **73**
- SRM **5.5**
- 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 **76 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

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

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilznieński | 3.2 kg (55.2%) | 81 % | 4 |
| Grain | Pale Ale Strzegom | 2.1 kg (36.2%) | 80 % | 6 |
| Grain | Żytni | 0.5 kg (8.6%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 15 % |
| Boil | Warrior | 10 g | 60 min | 15.5 % |
| Boil | lunga | 30 g | 30 min | 11 % |
| Whirlpool | Columbus/Tomahawk/Zeus | 30 g | 0 min | 15.5 % |
| Dry Hop | Simcoe | 50 g | 3 day(s) | 13 % |
| Dry Hop | Mosaic | 25 g | 3 day(s) | 12.1 % |
| Dry Hop | Citra | 25 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 |
|-------------|-----------------|--------|---------|------|
| Water Agent | Gips piwowarski | 10 g | Mash | --- |
| Water Agent | Chlorek wapnia | 10 g | Mash | --- |