

# Modern West Coast IPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **72**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	4.5 kg (81.8%)	80.5 %	3
Grain	Weyermann - Carapils	0.5 kg (9.1%)	78 %	4
Grain	Rice, Flaked	0.4 kg (7.3%)	70 %	2
Sugar	Candi Sugar, Clear	0.1 kg (1.8%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Chinook	30 g	5 min	13 %
Whirlpool	Citra	50 g	15 min	12 %
Whirlpool	Simcoe	50 g	15 min	13.2 %
Dry Hop	Vic Secret	100 g	3 day(s)	16.3 %
Dry Hop	El Dorado	100 g	3 day(s)	15 %
Dry Hop	Simcoe cryo	25 g	3 day(s)	22 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Dry	11 g	Omega

## Notes

- Woda 20 l Żywiec zdroj, modyfikacja 1.2 g CaCl<sub>2</sub>, 6 g gipsu do zacieru i 2 g do wysładzania, reszta wody kran. Kwas mlekowy do pH ok 5.5-5.4  
Cukier dodany na whirlpoolu po rozpuszczeniu w wodzie i zagotowaniu.

whirlpool 75 stopni  
*Mar 24, 2025, 10:01 PM*