

# Session West Coast IPA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **3.7**
- Style **American Pale Ale**

## 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 **13 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24.2 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.38 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	16.1 %
Aroma (end of boil)	Nectaron	50 g	0 min	12 %
Aroma (end of boil)	Nelson Sauvín	50 g	0 min	12.3 %
Dry Hop	Nectaron	50 g	2 day(s)	12 %
Dry Hop	Nelson Sauvín	50 g	2 day(s)	12.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis