

## West Coast IPA 02

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **107**
- SRM **5**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5 kg (71.4%)	80 %	4
Grain	Weyermann - Pale Ale Malt	2 kg (28.6%)	85 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Chinook	20 g	60 min	13 %
Boil	lunga	30 g	60 min	11 %
Boil	Simcoe	20 g	10 min	13.2 %
Boil	Citra	20 g	10 min	12 %
Boil	Cascade	20 g	10 min	6 %
Boil	Simcoe	10 g	5 min	13.2 %
Boil	Citra	10 g	5 min	12 %
Boil	Cascade	10 g	5 min	6 %
Dry Hop	Simcoe	10 g	19 day(s)	13.2 %
Dry Hop	Citra	10 g	19 day(s)	12 %

Dry Hop	Cascade	10 g	19 day(s)	6 %
Dry Hop	Simcoe	20 g	3 day(s)	13.2 %
Dry Hop	Citra	20 g	3 day(s)	12 %
Dry Hop	Cascade	20 g	3 day(s)	6 %

## Yeasts

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