

# West Coast IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **56**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4 kg (66.7%)	80 %	4
Grain	Weyermann - Pale Ale Malt	1 kg (16.7%)	85 %	7
Grain	Weyermann pszeniczny jasny	1 kg (16.7%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	20 min	9.5 %
Boil	Simcoe	20 g	20 min	13.2 %
Boil	Citra	10 g	20 min	12 %
Boil	Galaxy	10 g	20 min	15 %
Boil	Amarillo	10 g	5 min	9.5 %
Boil	Simcoe	10 g	5 min	13.2 %
Boil	Citra	10 g	5 min	12 %
Boil	Galaxy	10 g	5 min	15 %
Aroma (end of boil)	Amarillo	10 g	0 min	9.5 %
Aroma (end of boil)	Simcoe	10 g	0 min	13.2 %

Aroma (end of boil)	Citra	10 g	0 min	12 %
Aroma (end of boil)	Galaxy	10 g	0 min	15 %
Dry Hop	Amarillo	10 g	3 day(s)	9.5 %
Dry Hop	Simcoe	10 g	3 day(s)	13.2 %
Dry Hop	Citra	20 g	3 day(s)	12 %
Dry Hop	Galaxy	20 g	3 day(s)	15 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Sól Epsom	1 g	Boil	60 min