

# West Coast IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **64**
- SRM **3.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **6.5 %/h**
- Boil size **29.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **0 min**
- Temp **100 C**, Time **60 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **75C**
- Keep mash **60 min** at **100C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Ger	6 kg (96.8%)	81 %	3.5
Sugar	Cukier	0.2 kg (3.2%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	35 g	60 min	11.6 %
Boil	Amarillo	20 g	20 min	7.3 %
Boil	Centennial	10 g	20 min	9.4 %
Boil	Citra	10 g	20 min	11.6 %
Boil	Amarillo	15 g	10 min	7.3 %
Boil	Centennial	15 g	10 min	9.4 %
Boil	Citra	15 g	10 min	11.6 %
Whirlpool	Simcoe	50 g	0 min	11 %
Whirlpool	Citra	40 g	0 min	11.6 %
Whirlpool	Amarillo	50 g	0 min	7.3 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Danstar - Nottingham	Ale	Dry	22 g	Danstar

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	Whirlfock	0.1 g	Boil	10 min