

## WEST COAST IPA 15 Blg #49

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **77**
- SRM **4.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **12.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **77C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (42.3%)	80 %	4
Grain	Viking Pale Ale malt	1.5 kg (42.3%)	80 %	5
Grain	Strzegom Pszeniczny	0.5 kg (14.1%)	81 %	6
Sugar	Cukier	0.05 kg (1.4%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	16.3 %
Boil	Azacca	15 g	60 min	13 %
Aroma (end of boil)	Willamette	15 g	0 min	5 %
Aroma (end of boil)	Colum	15 g	0 min	16.3 %
Dry Hop	Sabro	30 g	4 day(s)	14.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar BRY-97	Ale	Dry	11.5 g	LALLEMAND