

# West Coast IPA

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **67**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **7 %**
- Size with trub loss **28 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **68 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **45 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **33.5 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount       | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 2.5 kg (41%) | 80 %  | 7   |
| Grain | Pilzneński             | 3.6 kg (59%) | 81 %  | 4   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Aroma (end of boil) | Chinook | 14 g   | 5 min    | 13 %       |
| Boil                | Mosaic  | 35 g   | 50 min   | 10 %       |
| Boil                | Citra   | 35 g   | 55 min   | 12 %       |
| Dry Hop             | Citra   | 40 g   | 7 day(s) | 12 %       |
| Dry Hop             | Mosaic  | 40 g   | 7 day(s) | 10 %       |

## Yeasts

| Name | Type | Form   | Amount | Laboratory |
|------|------|--------|--------|------------|
| fm55 | Ale  | Liquid | 70 ml  | fm         |