

# West Coast IPA -2019.pl

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **58**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **44 liter(s)**
- Trub loss **5 %**
- Size with trub loss **48 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **56.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **27.9 liter(s)**
- Total mash volume **38.7 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **27.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **39.5 liter(s)** of **76C** water or to achieve **56.6 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilzneński             | 7 kg (65.1%)   | 88 %  | 4   |
| Grain | Briess - Pale Ale Malt | 3.5 kg (32.6%) | 88 %  | 7   |
| Grain | Pszeniczny             | 0.25 kg (2.3%) | 85 %  | 4   |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Chinook | 13 g   | 55 min   | 13 %       |
| Boil    | Mosaic  | 40 g   | 55 min   | 10 %       |
| Boil    | Citra   | 20 g   | 25 min   | 12 %       |
| Boil    | Mosaic  | 30 g   | 15 min   | 10 %       |
| Boil    | Mosaic  | 50 g   | 15 min   | 10 %       |
| Boil    | Citra   | 50 g   | 5 min    | 12 %       |
| Boil    | Mosaic  | 30 g   | 5 min    | 10 %       |
| Dry Hop | Citra   | 38 g   | 5 day(s) | 12 %       |
| Dry Hop | Mosaic  | 40 g   | 5 day(s) | 10 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |     |        |           |
|--------------|-----|-----|--------|-----------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |
|--------------|-----|-----|--------|-----------|