

# West Coast IPA

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **64**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **25.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	7.8 kg (91.8%)	82 %	4
Grain	Weyermann - Carapils	0.4 kg (4.7%)	78 %	4
Grain	Platki owsiane	0.3 kg (3.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	10.5 %
Boil	Simcoe	20 g	60 min	13.2 %
Whirlpool	Cascade	40 g	15 min	6 %
Whirlpool	Simcoe	40 g	15 min	13.2 %
Dry Hop	Simcoe	50 g	3 day(s)	13.2 %
Dry Hop	Cascade	50 g	3 day(s)	6 %
Dry Hop	Galaxy	100 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM54 Gorączka kalifornijska	Ale	Culture	1200 g	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka słodkiej pomaranczy	15 g	Boil	5 min