

# West Coast IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **89**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (71.4%)	81 %	4
Grain	Weyermann - Carapils	1 kg (14.3%)	78 %	4
Grain	Carahell	1 kg (14.3%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	50 g	60 min	15 %
Whirlpool	Galaxy	50 g	40 min	15 %
Dry Hop	Galaxy	100 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	200 ml	Fermentum Mobile