

# West Coast IPA

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- Gravity **15.7 BLG**
- ABV ---
- IBU **77**
- SRM **10.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (84.7%)	79 %	6
Grain	Bestmalz Carmel Pils	0.4 kg (6.8%)	75 %	5
Grain	Carawheat (GR)	0.5 kg (8.5%)	68 %	79

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	50 g	55 min	13 %
Boil	Mosaic	16 g	15 min	10 %
Whirlpool	Mosaic	42 g	50 min	10 %
Dry Hop	Mosaic	42 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis