

West Coast IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **58**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (61.5%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 1 kg (30.8%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 0.25 kg (7.7%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Simcoe | 10 g | 30 min | 11.5 % |
| Boil | Citra | 10 g | 20 min | 12 % |
| Boil | Mosaic | 10 g | 20 min | 10.4 % |
| Aroma (end of boil) | Simcoe | 10 g | 10 min | 11.5 % |
| Aroma (end of boil) | Citra | 10 g | 5 min | 12 % |
| Aroma (end of boil) | Mosaic | 10 g | 5 min | 10.4 % |
| Whirlpool | Simcoe | 10 g | 0 min | 11.5 % |
| Whirlpool | Citra | 10 g | 0 min | 12 % |
| Whirlpool | Mosaic | 10 g | 0 min | 10.4 % |
| Dry Hop | Simcoe | 20 g | 2 day(s) | 11.5 % |
| Dry Hop | Citra | 20 g | 2 day(s) | 12 % |
| Dry Hop | Mosaic | 20 g | 2 day(s) | 10.4 % |

Yeasts

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