

west coast ipa

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **44**
- SRM **3.9**
- 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 **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **77C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-------------|-------|-----|
| Grain | Strzegom Pilzneński | 7 kg (100%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Chinook | 30 g | 15 min | 12.8 % |
| Boil | citra | 30 g | 15 min | 12.4 % |
| Boil | Equinox | 30 g | 15 min | 13.4 % |
| Dry Hop | Chinook | 30 g | 5 day(s) | 12.8 % |
| Dry Hop | Simcoe | 50 g | 5 day(s) | 13.2 % |
| Dry Hop | Centennial | 50 g | 5 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 300 ml | Fermentis |