

west coast IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **69**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Bruntal pilzneński | 5.5 kg (84.6%) | 80 % | 4 |
| Grain | Pszeniczny | 1 kg (15.4%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 16.8 % |
| Boil | Enigma (AUS) | 20 g | 15 min | 17.2 % |
| Aroma (end of boil) | Galaxy | 20 g | 15 min | 13 % |
| Aroma (end of boil) | Summer | 20 g | 15 min | 6.4 % |
| Aroma (end of boil) | Galaxy | 10 g | 0 min | 15 % |
| Whirlpool | Galaxy | 20 g | 0 min | 15 % |
| Whirlpool | Summer | 30 g | 0 min | 6.4 % |
| Whirlpool | Enigma (AUS) | 30 g | 0 min | 17.2 % |
| Dry Hop | Galaxy | 50 g | 5 day(s) | 15 % |

Yeasts

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