

## west coast IPA

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- 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