

# West Coast IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **42**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **26.5 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.2 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.8 kg (90.6%)	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (9.4%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Amarillo	25 g	30 min	9.5 %
Boil	Citra	25 g	5 min	12 %
Dry Hop	Citra	25 g	5 day(s)	12 %
Dry Hop	Amarillo	25 g	5 day(s)	9.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
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Fining	Mech irlandzki	8 g	Boil	10 min
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