

# West Coast IPA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **77**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **34 liter(s)**
- Total mash volume **40.8 liter(s)**

## Steps

- Temp **65.5 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **34 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **90 min** at **65.5C**
- Keep mash **10 min** at **78C**
- Sparge using **3.2 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6.8 kg (100%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	75 min	15.5 %
Boil	Simcoe	8 g	60 min	13.3 %
Boil	Columbus/Tomahawk/Zeus	8 g	30 min	15.5 %
Boil	Simcoe	8 g	30 min	13.2 %
Boil	Columbus/Tomahawk/Zeus	15 g	15 min	12.5 %
Boil	Simcoe	15 g	15 min	13.2 %
Boil	Cascade	25 g	10 min	6 %
Boil	Columbus/Tomahawk/Zeus	15 g	1 min	15.5 %
Boil	Simcoe	15 g	1 min	13.2 %
Boil	Amarillo	15 g	1 min	9.5 %
Dry Hop	Columbus/Tomahawk/Zeus	20 g	7 day(s)	15.5 %
Dry Hop	Simcoe	20 g	7 day(s)	13.2 %
Dry Hop	Centennial	20 g	7 day(s)	10.5 %
Dry Hop	Cascade	20 g	7 day(s)	6 %

Dry Hop	Amarillo	20 g	7 day(s)	9.5 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	136.36 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	0.91 g	Boil	15 min

### Notes

- 90% wody RO  
Ca 110, Mg 17, Na 15, SO4 265, Cl 55  
ph 5.35  
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