

# West Coast IPA

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **54**
- SRM **6.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23.1 liter(s)**
- Trub loss **8 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **32.8 liter(s)**

## Mash information

- Mash efficiency **70.5 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **31.2 liter(s)**

## Steps

- Temp **59 C**, Time **0 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **23 liter(s)** of strike water to **66C**
- Add grains
- Keep mash **0 min** at **59C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **32.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (61%)	89 %	3.5
Grain	Pale Ale	3 kg (36.6%)	89 %	6.5
Grain	Strzegom Karmel 150	0.2 kg (2.4%)	89 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Denali	40 g	50 min	14 %
Aroma (end of boil)	Falconer	30 g	10 min	10.7 %
Aroma (end of boil)	Zythos	30 g	10 min	9.1 %
Dry Hop	Denali	10 g	2 day(s)	14 %
Dry Hop	Falconer	60 g	2 day(s)	10.7 %
Dry Hop	Zythos	60 g	2 day(s)	9.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast 1450 Denny's Favorite 50 (po 2 warce)	Ale	Liquid	200 ml	Wyeast
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### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	6 g	Boil	15 min
Other	pożywka dla drożdży	10 g	Boil	15 min
Fining	Biersol	9 g	Boil	0 min