

# West Coast IPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **71**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (58.3%)	81 %	4
Grain	Pale Ale Flagon	2 kg (33.3%)	80 %	5
Grain	Pszeniczny	0.5 kg (8.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	50 min	12.9 %
Boil	Cascade	15 g	20 min	6 %
Boil	Amarillo	15 g	20 min	9.5 %
Boil	Cascade	15 g	5 min	6 %
Boil	Amarillo	15 g	5 min	9.5 %
Aroma (end of boil)	Citra	15 g	0 min	12.9 %
Aroma (end of boil)	Cascade	15 g	0 min	6 %
Aroma (end of boil)	Amarillo	15 g	0 min	9.5 %
Whirlpool	Amarillo	15 g	30 min	9.5 %
Whirlpool	Cascade	15 g	30 min	6 %
Whirlpool	Citra	15 g	30 min	12.9 %
Dry Hop	Citra	30 g	1 day(s)	12.9 %

Dry Hop	Cascade	30 g	1 day(s)	6 %
Dry Hop	Amarillo	30 g	1 day(s)	9.5 %

## Yeasts

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