

West Coast IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **53**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 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 **64 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Pilzneński | 4 kg (61.5%) | 81 % | 4 |
| Grain | Weyermann - Pale Ale Malt | 2 kg (30.8%) | 85 % | 7 |
| Grain | Pszeniczny | 0.5 kg (7.7%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Citra | 15 g | 20 min | 12 % |
| Boil | Amarillo | 15 g | 20 min | 9.5 % |
| Boil | Simcoe | 15 g | 20 min | 13.2 % |
| Boil | Citra | 15 g | 5 min | 12 % |
| Boil | Amarillo | 15 g | 5 min | 9.5 % |
| Boil | Simcoe | 15 g | 5 min | 13.2 % |
| Aroma (end of boil) | Citra | 15 g | 0 min | 12 % |
| Aroma (end of boil) | Amarillo | 15 g | 0 min | 9.5 % |
| Aroma (end of boil) | Simcoe | 15 g | 0 min | 13.2 % |
| Aroma (end of boil) | Mosaic | 20 g | 0 min | 10 % |
| Whirlpool | Citra | 15 g | 10 min | 12 % |

| | | | | |
|-----------|----------|------|----------|--------|
| Whirlpool | Amarillo | 15 g | 10 min | 9.5 % |
| Whirlpool | Simcoe | 15 g | 10 min | 13.2 % |
| Whirlpool | Mosaic | 15 g | 10 min | 10 % |
| Dry Hop | Citra | 15 g | 4 day(s) | 12 % |
| Dry Hop | Amarillo | 15 g | 4 day(s) | 9.5 % |
| Dry Hop | Simcoe | 15 g | 4 day(s) | 13.2 % |
| Dry Hop | Mosaic | 15 g | 4 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.4 g | Fermentis |

Notes

- 15 blg, 2 blg
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