

West Coast IPA v.3.0

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **42**
- SRM **3.9**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 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 **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (66.7%)	80 %	3
Grain	Weyermann - Carapils	1 kg (16.7%)	78 %	5
Grain	Weyermann pszeniczny jasny	1 kg (16.7%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	60 g	15 min	10 %
Boil	Simcoe	20 g	15 min	13.2 %
Dry Hop	Mosaic	70 g	5 day(s)	10 %
Dry Hop	Citra	30 g	5 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis