

## West Coast IPA v2

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **76**
- SRM **9.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **0 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **64 C**, Time **75 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **14 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **75 min** at **64C**
- Keep mash **10 min** at **75C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield  | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Viking Pilsner Malt | 2 kg (50%)     | 81.5 % | 9   |
| Grain | Pale Ale Strzegom   | 1.5 kg (37.5%) | 80 %   | 30  |
| Grain | Pszeniczny Strzegom | 0.5 kg (12.5%) | 75 %   | 25  |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Warrior           | 15 g   | 60 min | 13.4 %     |
| Boil    | Amarillo          | 30 g   | 30 min | 8.3 %      |
| Boil    | Citra             | 30 g   | 3 min  | 12.3 %     |
| Boil    | Mosaic            | 30 g   | 3 min  | 10.4 %     |
| Boil    | Rakau (Alpharoma) | 30 g   | 3 min  | 10.5 %     |
| Boil    | Amarillo          | 30 g   | 1 min  | 8.3 %      |

### Yeasts

| Name                    | Type | Form | Amount | Laboratory        |
|-------------------------|------|------|--------|-------------------|
| American West Coast Ale | Ale  | Dry  | 11 g   | Lallemand/Danstar |

### Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips piwowarski | 15 g   | Mash    | 0 min  |
| Water Agent | Lactic Acid     | 2.5 g  | Mash    | 60 min |