

## West Coast IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **72**
- SRM **4.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

### Steps

- Temp **62 C**, Time **20 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **20.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **30 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 6.2 kg (89.9%) | 80 %  | 5   |
| Grain | Pszeniczny           | 0.6 kg (8.7%)  | 85 %  | 4   |
| Grain | Strzegom Karmel 30   | 0.1 kg (1.4%)  | 75 %  | 30  |

### Hops

| Use for   | Name          | Amount | Time   | Alpha acid |
|-----------|---------------|--------|--------|------------|
| Boil      | Chinook       | 55 g   | 60 min | 12 %       |
| Whirlpool | Equinox       | 30 g   | 15 min | 13.1 %     |
| Whirlpool | Amarillo CRYO | 15 g   | 15 min | 9.5 %      |
| Whirlpool | Simcoe        | 20 g   | 15 min | 13.2 %     |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 300 ml | Fermentis  |