

# West Coast IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **71**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **72C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield  | EBC |
|-------|---------------------|---------------|--------|-----|
| Grain | Viking Pilsner malt | 5 kg (94.3%)  | 82 %   | 4   |
| Sugar | Candi Sugar, Clear  | 0.3 kg (5.7%) | 78.3 % | 2   |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Simcoe     | 30 g   | 60 min   | 14.4 %     |
| Boil    | Simcoe     | 20 g   | 30 min   | 14.4 %     |
| Dry Hop | Simcoe     | 50 g   | 3 day(s) | 14.4 %     |
| Dry Hop | Centennial | 50 g   | 3 day(s) | 10.5 %     |
| Dry Hop | HBC586     | 100 g  | 3 day(s) | 12.8 %     |

## Yeasts

| Name          | Type | Form   | Amount | Laboratory |
|---------------|------|--------|--------|------------|
| Lutra OYL-071 | Ale  | Liquid | 50 ml  | Omega      |

## Notes

- Woda 28.2L - kwas mlekowy 2.5ml  
RO:15L  
Kran: 13.2L  
*Mar 18, 2025, 7:21 AM*