

#11 West Coast IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **59**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **64 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (88.9%) | 80 % | 4 |
| Grain | Rice, Flaked | 0.5 kg (11.1%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 4 g | 70 min | 15.5 % |
| Boil | Magnum | 25 g | 70 min | 12.7 % |
| Whirlpool | Simcoe | 50 g | 0 min | 13.2 % |
| Whirlpool | Mosaic | 50 g | 0 min | 10 % |
| Dry Hop | Simcoe | 50 g | 4 day(s) | 13.2 % |
| Dry Hop | Citra | 30 g | 4 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |