

## #18 West Coast IPA Szczecin

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **64**
- SRM **8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **46.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.8 liter(s)**
- Total mash volume **43.8 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **32.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **24.5 liter(s)** of **76C** water or to achieve **46.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	9.5 kg (86.8%)	82 %	4
Grain	Weyermann pszeniczny jasny	0.5 kg (4.6%)	80 %	6
Grain	Crystal II 200	0.45 kg (4.1%)	71 %	200
Grain	Cara-Pils/Dextrine	0.5 kg (4.6%)	72 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	50 g	60 min	18.3 %
Boil	Citra	50 g	10 min	12.9 %
Aroma (end of boil)	Citra	50 g	0 min	12.9 %
Aroma (end of boil)	El Dorado	50 g	0 min	14.3 %