

## #25 West Coast IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **52**
- SRM **4**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- 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	Pilzneński	5 kg (100%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	15 g	60 min	12.5 %
Boil	Citra	10 g	20 min	12 %
Boil	Mosaic	10 g	20 min	10 %
Boil	Simcoe	10 g	20 min	13.2 %
Boil	Citra	10 g	5 min	12 %
Boil	Mosaic	10 g	5 min	10 %
Boil	Simcoe	10 g	5 min	13.2 %
Whirlpool	Citra	10 g	0 min	12 %
Whirlpool	Mosaic	10 g	0 min	10 %
Whirlpool	Simcoe	10 g	0 min	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	Fermentum Mobile