

# BACK TO West Coast IPA

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

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **1 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (50%)	81 %	4
Grain	Strzegom Pale Ale	3 kg (37.5%)	79 %	6
Grain	Pszeniczny	1 kg (12.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	25 g	60 min	10 %
Boil	Equinox	25 g	60 min	12.8 %
Boil	Mosaic	25 g	20 min	10 %
Boil	Equinox	25 g	20 min	12.8 %
Aroma (end of boil)	Cascade	20 g	1 min	6 %
Aroma (end of boil)	Centennial	20 g	1 min	8.5 %
Dry Hop	Cascade	30 g	2 day(s)	6 %
Dry Hop	Centennial	30 g	2 day(s)	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10 g	---