

IMPERIAL WEST COAST IPA

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **68**
- SRM **5.1**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **23.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **65 C**, Time **90 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (61.5%)	81 %	4
Grain	Briess - Pale Ale Malt	1.5 kg (23.1%)	80 %	7
Grain	Pszeniczny	0.5 kg (7.7%)	85 %	4
Grain	Weyermann - Vienna Malt	0.5 kg (7.7%)	81 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Citra	10 g	45 min	12 %
Aroma (end of boil)	Simcoe	25 g	5 min	13.2 %
Whirlpool	Ekuanot	25 g	5 min	14 %
Whirlpool	Citra	50 g	5 min	12 %
Dry Hop	Citra	40 g	4 day(s)	12 %
Dry Hop	Mosaic	20 g	4 day(s)	10 %
Dry Hop	Cascade	30 g	4 day(s)	6 %
Dry Hop	Ekuanot	25 g	4 day(s)	14 %
Dry Hop	Simcoe	25 g	4 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	5 min