

## Session West Coast IPA

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **84**
- SRM **6.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

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

### Mash step by step

- Heat up **17.3 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (95.6%)	80 %	7
Grain	Strzegom Karmel 150	0.23 kg (4.4%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	25 g	25 min	11 %
Boil	Columbus	25 g	15 min	11 %
Boil	Simcoe	20 g	15 min	13.2 %
Boil	Centennial	20 g	5 min	10.5 %
Whirlpool	Centennial	80 g	30 min	10.5 %
Dry Hop	Amarillo	45 g	2 day(s)	8.4 %
Dry Hop	Citra	45 g	2 day(s)	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	26.45 g	Fermentis