

## T#06 West Coast IPA

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **79**
- SRM **3.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **2 min**

### Mash step by step

- Heat up **19.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **2 min** at **75C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3 kg (54.5%)	81 %	4
Grain	Pale Ale Strzegom	2 kg (36.4%)	80 %	6
Grain	Pszeniczny Strzegom	0.5 kg (9.1%)	75 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Boil	Amarillo	25 g	20 min	9.5 %
Boil	Citra	25 g	1 min	12 %
Dry Hop	Amarillo	25 g	4 day(s)	9.5 %
Dry Hop	Citra	25 g	4 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	8.8 g	Fermentis