

T#06 West Coast IPA

- 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 |