

# West Coast IPA #1

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **51**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **15.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (57.1%)	79 %	6
Grain	Płatki owsiane	0.5 kg (14.3%)	85 %	3
Grain	Strzegom Pilzneński	1 kg (28.6%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	10 %
Boil	Amarillo	20 g	15 min	9.5 %
Aroma (end of boil)	Cascade	40 g	0 min	6 %
Dry Hop	Mosaic	20 g	3 day(s)	10 %
Dry Hop	Cascade	20 g	3 day(s)	6 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas mlekowy 80%	0.8 g	Mash	0 min