

# West Coast IPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **72**
- SRM **4.8**
- 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 **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **30 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.2 kg (89.9%)	80 %	5
Grain	Pszeniczny	0.6 kg (8.7%)	85 %	4
Grain	Strzegom Karmel 30	0.1 kg (1.4%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	55 g	60 min	12 %
Whirlpool	Equinox	30 g	15 min	13.1 %
Whirlpool	Amarillo CRYO	15 g	15 min	9.5 %
Whirlpool	Simcoe	20 g	15 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis