

# West Coast IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **72**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.7 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **66 C**, Time **15 min**
- Temp **72 C**, Time **5 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **66C**
- Keep mash **5 min** at **72C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.1 kg (66.1%)	81 %	4
Grain	Pszeniczny	1.7 kg (27.4%)	85 %	4
Grain	Weyermann - Carapils	0.3 kg (4.8%)	78 %	4
Grain	Monachijski	0.1 kg (1.6%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	40 min	15.5 %
Boil	Chinook	30 g	40 min	13 %
Boil	Columbus/Tomahawk/Zeus	15 g	10 min	15.5 %
Boil	Centennial	15 g	10 min	10.5 %
Boil	Chinook	15 g	10 min	13 %
Boil	Centennial	15 g	1 min	10.5 %
Boil	Chinook	15 g	1 min	13 %
Boil	Cascade	30 g	1 min	6 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Wy1217	Ale	Slant	300 ml	---