

west coast ipa

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **44**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **64 C**, Time **70 min**
- Temp **70 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **10 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Viking Malt	5 kg (87.7%)	80 %	4
Grain	Słód pszeniczny Bestmalz	0.5 kg (8.8%)	82 %	5
Grain	cookie	0.2 kg (3.5%)	70 %	70

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zeus	5 g	60 min	15.7 %
Boil	Zeus	5 g	20 min	15.7 %
Boil	Mosaic	10 g	20 min	12 %
Boil	Amarillo	10 g	20 min	8.8 %
Aroma (end of boil)	Zeus	15 g	7 min	15.7 %
Aroma (end of boil)	Mosaic	15 g	7 min	12 %
Aroma (end of boil)	Amarillo	15 g	7 min	8.8 %
Aroma (end of boil)	Zeus	10 g	2 min	15.7 %
Aroma (end of boil)	Mosaic	10 g	2 min	12 %
Aroma (end of boil)	Amarillo	10 g	2 min	8.8 %

Dry Hop	Zeus	15 g	4 day(s)	15.7 %
Dry Hop	Mosaic	15 g	4 day(s)	12 %
Dry Hop	Amarillo	15 g	4 day(s)	8.8 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	1.25 g	Boil	10 min