

West coast IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **40**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.4 liter(s)**
- Total mash volume **43.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **32.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **24.6 liter(s)** of **76C** water or to achieve **46.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 6 kg (55.6%) | 80 % | 4 |
| Grain | Pszeniczny | 1 kg (9.3%) | 85 % | 4 |
| Grain | Viking Pale Ale malt | 3.5 kg (32.4%) | 80 % | 5 |
| Grain | Żytni | 0.3 kg (2.8%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Citra | 26 g | 20 min | 12 % |
| Boil | Amarillo | 26 g | 20 min | 9.5 % |
| Boil | Simcoe | 26 g | 20 min | 13.2 % |
| Boil | Citra | 26 g | 5 min | 12 % |
| Boil | Amarillo | 26 g | 5 min | 9.5 % |
| Boil | Simcoe | 26 g | 5 min | 13.2 % |
| Aroma (end of boil) | Citra | 26 g | 0 min | 12 % |
| Aroma (end of boil) | Amarillo | 26 g | 0 min | 9.5 % |
| Aroma (end of boil) | Simcoe | 26 g | 0 min | 13.2 % |
| Whirlpool | Citra | 26 g | 0 min | 12 % |

| | | | | |
|-----------|----------|------|-------|--------|
| Whirlpool | Amarillo | 26 g | 0 min | 9.5 % |
| Whirlpool | Simcoe | 26 g | 0 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |