

West Coast IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **80**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-------------|-------|-----|
| Grain | Strzegom Pilzneński | 7 kg (100%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Citra | 60 g | 60 min | 12.9 % |
| Whirlpool | Amarillo | 50 g | 20 min | 8.7 % |
| Dry Hop | Amarillo | 125 g | 3 day(s) | 8.7 % |
| Dry Hop | BRU-1 | 50 g | 3 day(s) | 15.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 22 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------|--------|---------|--------|
| Water Agent | Kwas mlekowy | 10 g | Mash | 60 min |
| Water Agent | CaCl2 | 3 g | Mash | 60 min |
| Fining | Whirlfloc-T | 2.5 g | Boil | 10 min |