

# West Coast IPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **64**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.8 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **10.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.2 kg (90.1%)	81 %	4
Grain	Pszeniczny	0.25 kg (7%)	80 %	4
Sugar	Cane (Beet) Sugar	0.1 kg (2.8%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	60 min	10.3 %
Whirlpool	Mosaic	50 g	1 min	10 %
Whirlpool	Strata	50 g	1 min	13.6 %