

# West Coast ipa 2021

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **39**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **69 C**, Time **70 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **5 min** at **75C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (92.6%)	81 %	4
Grain	Weyermann - Carapils	0.4 kg (7.4%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	20 min	13 %
Whirlpool	Simcoe	60 g	5 min	14.1 %
Dry Hop	Mosaic	90 g	3 day(s)	17.2 %
Dry Hop	Sabro	90 g	3 day(s)	15 %
Dry Hop	Simcoe	30 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Liquid	1000 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
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Water Agent	NaCl	4 g	Mash	90 min
Other	E338	3 g	Bottling	---