

# West Coast IPA 2022 by Dawid Postoj

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **55**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt  | 5 kg (96.2%)  | 82 %  | 4   |
| Grain | Bestmalz Carmel Pils | 0.2 kg (3.8%) | 75 %  | 5   |

## Hops

| Use for   | Name          | Amount | Time     | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil      | Centennial CP | 15 g   | 60 min   | 10.7 %     |
| Boil      | Simcoe PP     | 15 g   | 60 min   | 10.7 %     |
| Whirlpool | Centennial CP | 30 g   | 15 min   | 10.7 %     |
| Whirlpool | Simcoe PP     | 30 g   | 15 min   | 10.7 %     |
| Dry Hop   | Simcoe PP     | 30 g   | 3 day(s) | 10.7 %     |
| Dry Hop   | Cascade       | 50 g   | 3 day(s) | 8.1 %      |
| Dry Hop   | Citra CP      | 50 g   | 3 day(s) | 12.6 %     |
| Dry Hop   | Centennial CP | 25 g   | 3 day(s) | 10.7 %     |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11.5 g | ---        |

## Extras

| Type   | Name      | Amount | Use for | Time   |
|--------|-----------|--------|---------|--------|
| Fining | whirlfloc | 1 g    | Boil    | 10 min |

## Notes

- Woda RO:kran modyfikowana kwasem mlekowym  
zacieranie 18L - 3ml kwasu  
Wystadzenie 8.5 - 4ml kwasu  
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