

# West Coast IPA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **45**
- SRM **4.9**
- 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 **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (83.3%)	81 %	4
Grain	Rice, Flaked	0.8 kg (16.7%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	30 min	12 %
Whirlpool	Chinook	20 g	0 min	12 %
Whirlpool	citra	50 g	0 min	1 %
Dry Hop	xxx	50 g	2 day(s)	1 %
Dry Hop	xxx	50 g	2 day(s)	1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP007 - Dry English Ale Yeast	Ale	Slant	200 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
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Water Agent	gips	6 g	Mash	60 min
Fining	whirflock	1 g	Boil	3 min