

# West Coast IPA

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **56**
- SRM **3.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

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

## Mash step by step

- Heat up **14 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Pilzneński Weyermann | 3.5 kg (79.5%) | 80.5 % | 2.5 |
| Grain | Płatki ryżowe        | 0.5 kg (11.4%) | --- %  | 3   |
| Sugar | cukier               | 0.4 kg (9.1%)  | --- %  | --- |

## Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | Simcoe            | 6 g    | 50 min   | 13.2 %     |
| Boil                | Idaho 7           | 6 g    | 50 min   | 12.7 %     |
| Aroma (end of boil) | Falconer's Flight | 10 g   | 15 min   | 10.5 %     |
| Aroma (end of boil) | Idaho 7           | 10 g   | 15 min   | 12.7 %     |
| Aroma (end of boil) | Simcoe            | 10 g   | 15 min   | 13.2 %     |
| Whirlpool           | Simcoe            | 10 g   | 20 min   | 13.2 %     |
| Whirlpool           | Falconer's Flight | 10 g   | 20 min   | 10.5 %     |
| Whirlpool           | Idaho 7           | 10 g   | 20 min   | 12.7 %     |
| Dry Hop             | Simcoe            | 24 g   | 3 day(s) | 13.2 %     |
| Dry Hop             | Idaho 7           | 24 g   | 3 day(s) | 12.7 %     |
| Dry Hop             | Falconer's Flight | 30 g   | 3 day(s) | 10.5 %     |

## Yeasts

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

## Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips piwowarski | 5 g    | Mash    | 60 min |