

## west coast ipa

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- Gravity **14.5 BLG**
- ABV ---
- IBU **92**
- SRM **4.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **66 C**, Time **70 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (90.9%)	81 %	4
Grain	Pszeniczny	0.5 kg (9.1%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	50 min	12.4 %
Boil	Mosaic	20 g	20 min	12.4 %
Boil	Cascade	50 g	15 min	6.8 %
Boil	Mosaic	20 g	10 min	12.4 %
Aroma (end of boil)	Citra	20 g	10 min	13.5 %
Dry Hop	Mosaic	30 g	7 day(s)	12.4 %
Dry Hop	Citra	30 g	7 day(s)	13.5 %
Dry Hop	Cascade	50 g	7 day(s)	6.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	150 ml	---

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	10 g	Boil	15 min