

# West Coast IPA

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **48**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount      | Yield | EBC |
|-------|---------------------|-------------|-------|-----|
| Grain | Strzegom Pilzneński | 7 kg (100%) | 80 %  | 4   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Amarillo | 15 g   | 20 min   | 9.5 %      |
| Boil                | Citra    | 15 g   | 20 min   | 12.9 %     |
| Boil                | Simcoe   | 15 g   | 20 min   | 13.2 %     |
| Boil                | Amarillo | 15 g   | 5 min    | 9.5 %      |
| Boil                | Citra    | 15 g   | 5 min    | 12 %       |
| Boil                | Simcoe   | 15 g   | 5 min    | 13.2 %     |
| Aroma (end of boil) | Citra    | 15 g   | 0 min    | 12.9 %     |
| Aroma (end of boil) | Amarillo | 15 g   | 0 min    | 9.5 %      |
| Aroma (end of boil) | Simcoe   | 15 g   | 0 min    | 13.2 %     |
| Whirlpool           | Citra    | 15 g   | 10 min   | 12.9 %     |
| Whirlpool           | Amarillo | 15 g   | 10 min   | 9.5 %      |
| Whirlpool           | Simcoe   | 15 g   | 10 min   | 13.2 %     |
| Dry Hop             | Amarillo | 40 g   | 4 day(s) | 9.5 %      |
| Dry Hop             | Citra    | 40 g   | 4 day(s) | 12.9 %     |

|         |        |      |          |        |
|---------|--------|------|----------|--------|
| Dry Hop | Simcoe | 40 g | 4 day(s) | 13.2 % |
|---------|--------|------|----------|--------|

### Yeasts

| Name                                  | Type | Form   | Amount | Laboratory |
|---------------------------------------|------|--------|--------|------------|
| WLP099 - Super High Gravity Ale Yeast | Ale  | Liquid | 100 ml | White Labs |

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 5 g    | Boil    | 10 min |