

West Coast Ipa

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **51**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **23 %/h**
- Boil size **17.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **17.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.4 kg (85%)	80 %	4
Grain	Pszeniczny	0.4 kg (10%)	85 %	4
Grain	Rice, Flaked	0.2 kg (5%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	45 min	11.09 %
Boil	Chinook	15 g	15 min	10.7 %
Boil	Chinook	15 g	5 min	10.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis