

## west coast IPA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **48**
- SRM **4.4**
- 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 **5 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **32.5 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **26 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (76.9%)	82 %	4
Grain	Viking Pale Ale malt	1 kg (15.4%)	80 %	5
Grain	Pszeniczny	0.5 kg (7.7%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12.4 %
Aroma (end of boil)	Citra	30 g	15 min	13.9 %
Aroma (end of boil)	Adaho 7	10 g	15 min	12.1 %
Dry Hop	Adaho 7	40 g	4 day(s)	12.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	uwodnione

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1 g	Boil	5 min