

## WEST COAST IPA # 4

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **73**
- SRM **4.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **29.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **32 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **24.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	6.9 kg (97.2%)	81 %	5
Grain	Viking Wheat Malt	0.2 kg (2.8%)	83 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	50 g	45 min	15.5 %
Boil	Nelson Sauvín	50 g	3 min	11 %
Boil	Nelson Sauvín	50 g	1 min	11 %
Boil	Simcoe	50 g	1 min	13.2 %
Boil	Mosaic	50 g	1 min	10 %
Dry Hop	Nelson Sauvín	50 g	2 day(s)	11 %
Dry Hop	Simcoe	50 g	2 day(s)	13.2 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lalbrew West Coast Ale BRY-97	Ale	Slant	150 ml	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1 g	Boil	10 min
Water Agent	Gips Piwowarski	4 g	Mash	60 min
Water Agent	Sól Epsom	1 g	Mash	60 min