

## West coast ipa

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **58**
- SRM **5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (80%)	80 %	7
Grain	Platki owsiane	0.5 kg (10%)	85 %	3
Grain	Briess - Carapils Malt	0.5 kg (10%)	74 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	50 g	15 min	15 %
Boil	Equinox	50 g	5 min	13.1 %
Whirlpool	Cascade	100 g	15 min	6 %
Dry Hop	Cascade	100 g	5 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	100 ml	Fermentum Mobile