

# West Coast IPA

---

- Gravity **14.7 BLG**
- ABV ---
- IBU **92**
- SRM **8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **33.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **71 C**, Time **30 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **30 min** at **71C**
- Keep mash **1 min** at **77C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **33.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (72.5%)	80 %	4
Grain	Brewferm Cara-Crystal	0.3 kg (4.3%)	71.7 %	120
Grain	Strzegom pszeniczny	0.5 kg (7.2%)	81 %	6
Grain	Strzegom Pale Ale	1 kg (14.5%)	79 %	6
Sugar	cukier biały	0.1 kg (1.4%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	35 g	60 min	13.5 %
Boil	Simcoe	30 g	30 min	13.2 %
Aroma (end of boil)	Mosaic	25 g	15 min	11.7 %
Aroma (end of boil)	Cascade	25 g	15 min	6.8 %
Aroma (end of boil)	Simcoe	20 g	15 min	13.2 %
Whirlpool	Mosaic	25 g	30 min	11.7 %
Whirlpool	Cascade	25 g	30 min	6.8 %
Whirlpool	Simcoe	25 g	30 min	13.2 %

Dry Hop	Mosaic	50 g	3 day(s)	11.7 %
Dry Hop	Cascade	50 g	3 day(s)	6.8 %
Dry Hop	Simcoe	50 g	3 day(s)	13.2 %