

West Coast IPA

- Gravity **16.4 BLG**
- ABV ---
- IBU **64**
- SRM **5.1**
- 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 **16.4 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **64 C**, Time **90 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Briess - 6 Row Brewers Malt | 6 kg (92.3%) | 78 % | 4 |
| Grain | Pszeniczny | 0.5 kg (7.7%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 20 g | 60 min | 13 % |
| Aroma (end of boil) | Citra | 30 g | 15 min | 12 % |
| Aroma (end of boil) | Citra | 30 g | 10 min | 12 % |
| Aroma (end of boil) | Citra | 30 g | 5 min | 12 % |
| Whirlpool | Citra | 60 g | 0 min | 12 % |
| Whirlpool | Chinook | 30 g | 0 min | 13 % |
| Dry Hop | Citra | 10 g | 5 day(s) | 12 % |
| Dry Hop | Citra | 10 g | 4 day(s) | 12 % |
| Dry Hop | Citra | 10 g | 3 day(s) | 12 % |
| Dry Hop | Citra | 10 g | 2 day(s) | 12 % |
| Dry Hop | Citra | 10 g | 1 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| Fermentis Us-05 | Ale | Dry | 11.5 g | --- |