

# West Coast IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **38**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt  | 3.5 kg (58.3%) | 82 %  | 4   |
| Grain | Viking Pale Ale malt | 2 kg (33.3%)   | 80 %  | 5   |
| Grain | Pszeniczny           | 0.5 kg (8.3%)  | 85 %  | 4   |

## Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | Citra    | 15 g   | 20 min   | 12 %       |
| Boil      | Amarillo | 15 g   | 20 min   | 9.5 %      |
| Boil      | Simcoe   | 15 g   | 20 min   | 13.2 %     |
| Boil      | Citra    | 15 g   | 5 min    | 12 %       |
| Boil      | Amarillo | 15 g   | 5 min    | 9.5 %      |
| Boil      | Simcoe   | 15 g   | 5 min    | 13.2 %     |
| Whirlpool | Citra    | 20 g   | 0 min    | 12 %       |
| Whirlpool | Amarillo | 20 g   | 0 min    | 9.5 %      |
| Whirlpool | Simcoe   | 20 g   | 0 min    | 13.2 %     |
| Dry Hop   | Citra    | 50 g   | 3 day(s) | 12 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |     |        |           |
|--------------|-----|-----|--------|-----------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |
|--------------|-----|-----|--------|-----------|

## Notes

- Fermentacja 3 tygodnie w temperaturze 19-20 C (na ostatnie 4 dni wrzucić chmiel na zimno)  
*Aug 20, 2019, 12:06 PM*