

# WEST COAST IPA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **77**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **64 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (57.1%)	82 %	4
Grain	Viking Pale Ale malt	2.5 kg (35.7%)	80 %	5
Grain	Płatki pszeniczne	0.5 kg (7.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	45 min	15.5 %
Boil	Amarillo	25 g	15 min	9.5 %
Boil	Simcoe	25 g	15 min	13.2 %
Boil	Mosaic	25 g	15 min	10 %
Boil	Amarillo	20 g	5 min	9.5 %
Boil	Simcoe	20 g	5 min	13.2 %
Boil	Mosaic	20 g	5 min	10 %
Aroma (end of boil)	Lemon drop	25 g	0 min	4.6 %
Dry Hop	Amarillo	30 g	3 day(s)	9.5 %
Dry Hop	Simcoe	30 g	3 day(s)	13.2 %
Dry Hop	Mosaic	30 g	3 day(s)	10 %
Dry Hop	Lemon drop	25 g	3 day(s)	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips Piwowarski	5 g	Mash	75 min
Fining	Whirflockt	5 g	Boil	10 min