

# West Coast IPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **71**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5 kg (80.6%)	81 %	5
Grain	Pszeniczny	1 kg (16.1%)	85 %	4
Sugar	Candi Sugar, Clear	0.2 kg (3.2%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	12.4 %
Boil	Simcoe	25 g	20 min	13.2 %
Boil	Citra	25 g	20 min	12 %
Boil	Centennial	25 g	20 min	10.5 %
Aroma (end of boil)	Chinook	20 g	0 min	13 %
Whirlpool	Citra	25 g	1 min	12 %
Whirlpool	Chinook	25 g	1 min	13 %
Whirlpool	Centennial	25 g	1 min	10.5 %
Dry Hop	Chinook	25 g	3 day(s)	13 %
Dry Hop	Citra	35 g	3 day(s)	12 %
Dry Hop	Cascade	25 g	3 day(s)	6 %

Dry Hop	Centennial	30 g	3 day(s)	10.5 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	22 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas mlekowy	10 g	Mash	60 min
Water Agent	CaCl2	3 g	Mash	60 min
Water Agent	CaSO4	7 g	Mash	60 min