

# West Coast IPA hard

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **82**
- SRM **7.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (44.6%)	80 %	5
Grain	Strzegom Pilzneński	2.5 kg (44.6%)	80 %	4
Grain	Strzegom Wiedeński	0.5 kg (8.9%)	79 %	10
Grain	Special B Malt	0.1 kg (1.8%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	lunga	30 g	60 min	11 %
Boil	Cascade	20 g	20 min	6 %
Aroma (end of boil)	Mosaic	20 g	20 min	10 %
Aroma (end of boil)	Mosaic	20 g	10 min	10 %
Dry Hop	Citra	60 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	20 g	Fermentum