

# West Coast IPA twojbrowar.pl

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- Gravity **12.6 BLG**
- ABV ---
- IBU **43**
- SRM **4**
- 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 **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.6 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **15 min**
- Temp **80 C**, Time **35 min**

## Mash step by step

- Heat up **17.8 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **15 min** at **78C**
- Keep mash **35 min** at **80C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 2 kg (41.7%)   | 88 %  | 7   |
| Grain | Pilznieński            | 2.8 kg (58.3%) | 88 %  | 4   |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Chinook | 10 g   | 55 min   | 13 %       |
| Boil    | Mosaic  | 40 g   | 10 min   | 10 %       |
| Boil    | Citra   | 60 g   | 5 min    | 12 %       |
| Dry Hop | Citra   | 30 g   | 7 day(s) | 12 %       |
| Dry Hop | Mosaic  | 30 g   | 7 day(s) | 10 %       |

## Yeasts

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