

#12 West Coast IPA - Twój Browar

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **43**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **32.4 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **25.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (41.7%)	80 %	5
Grain	Viking Pilsner malt	4.2 kg (58.3%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	17 g	55 min	13 %
Boil	Mosaic	60 g	10 min	10 %
Aroma (end of boil)	Citra	90 g	5 min	12 %
Dry Hop	Mosaic	45 g	5 day(s)	10 %
Dry Hop	Citra	45 g	5 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis