

West Coast IPA v3

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **77**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **30.2 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg (93.2%)	81 %	4
Grain	Pszeniczny	0.25 kg (4.2%)	85 %	4
Sugar	sacharoza	0.15 kg (2.5%)	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Simcoe	40 g	75 min	11.5 %
Boil	Simcoe	20 g	30 min	11.5 %
Boil	Mosaic	20 g	15 min	10.4 %
Boil	Centennial	20 g	15 min	8.3 %
Dry Hop	Simcoe	40 g	4 day(s)	11.5 %
Dry Hop	Mosaic	50 g	4 day(s)	10.4 %
Dry Hop	Centennial	50 g	2 day(s)	8.3 %
Dry Hop	Ahtanum	50 g	2 day(s)	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM54 Gorączka kalifornijska	Ale	Slant	140 ml	Fermentum Mobile
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Notes

- hopstand 75C 30min
Mosaic 30g
Centennial 30g
Ahtanum 50g
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