

# Emerytalne - West Coast IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **38**
- SRM **4.7**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **85 C**, Time **1 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **85C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	5 kg (71.4%)	80 %	4
Grain	Viking Pale Ale malt	2 kg (28.6%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	20 min	11.7 %
Boil	Citra	10 g	20 min	11.7 %
Boil	Amarillo	10 g	20 min	12.7 %
Boil	Simcoe	30 g	5 min	13.2 %
Boil	Citra	20 g	5 min	11.7 %
Boil	Amarillo	30 g	5 min	10 %
Aroma (end of boil)	Simcoe	10 g	1 min	11.7 %
Aroma (end of boil)	Citra	10 g	1 min	11.7 %
Aroma (end of boil)	Amarillo	10 g	1 min	7.3 %
Dry Hop	Mosaic	100 g	4 day(s)	13.2 %
Dry Hop	Citra	10 g	4 day(s)	11.7 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	11.5 g	Safale