

# JARYŁO - West Coast IPA

- Gravity **15.2 BLG**
- ABV ---
- IBU **86**
- SRM **8.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (76.9%)	80 %	4
Grain	Strzegom Bursztynowy	0.6 kg (9.2%)	70 %	49
Grain	Strzegom Monachijski typ II	0.3 kg (4.6%)	79 %	22
Grain	Strzegom Pale Ale	0.6 kg (9.2%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	50 g	60 min	11.2 %
Boil	Motueka	30 g	20 min	7 %
Boil	Jarrylo	30 g	10 min	15 %
Boil	Jarrylo	20 g	5 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's