

Polska A aka West Coast

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **49**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Pale ale clear choice | 3.5 kg (58.3%) | 80 % | 6 |
| Grain | Pszeniczny | 1 kg (16.7%) | 85 % | 4 |
| Grain | Chevallier Heritage Malt | 1 kg (16.7%) | 80 % | 6 |
| Grain | Cara Blonde - Castle Malting | 0.5 kg (8.3%) | 78 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Citra | 30 g | 60 min | 13.1 % |
| Aroma (end of boil) | Citra | 20 g | 10 min | 13.1 % |
| Dry Hop | WAI-ITI | 100 g | 2 day(s) | 2.7 % |
| Dry Hop | Citra | 50 g | 2 day(s) | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|--------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale | Liquid | 50 ml | Fermentum Mobile |