

## Session West Coast IPA

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **51**
- SRM **2.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

### Steps

- Temp **67 C**, Time **65 min**

### Mash step by step

- Heat up **12.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **65 min** at **67C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

### Fermentables

| Type  | Name                                      | Amount         | Yield  | EBC |
|-------|---|----------------|--------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 4.2 kg (93.3%) | 80 %   | 2   |
| Sugar | Candi Sugar, Clear                        | 0.3 kg (6.7%)  | 78.3 % | 2   |

### Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Flex    | 6.5 g  | 60 min   | 65 %       |
| Dry Hop | Azacca  | 50 g   | 3 day(s) | 12.4 %     |
| Dry Hop | Citra   | 50 g   | 3 day(s) | 13.9 %     |
| Dry Hop | Ekuanot | 50 g   | 3 day(s) | 12.3 %     |

### Yeasts

| Name                        | Type | Form   | Amount | Laboratory       |
|-----------------------------|------|--------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale  | Liquid | 120 ml | Fermentum Mobile |

### Notes

- Woda RO:kran 1:1
    - zacieranie 15L - 2.5 ml kwasu mlekowego, 2 gr gipsu
    - wysładzanie 11.2 L - 3.5 ml kwasu mlekowego
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