

## #Sowa 52 - West Coast

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **69**
- SRM **9.7**
- 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 **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (64.5%)	80 %	5
Grain	Viking Dekstrynowy	0.5 kg (8.1%)	75 %	13
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (27.4%)	80 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	25 min	12.7 %
Boil	Amarillo	20 g	25 min	9.5 %
Boil	Simcoe	20 g	25 min	13.2 %
Whirlpool	Citra	40 g	10 min	12.7 %
Whirlpool	Amarillo	40 g	10 min	9.5 %
Whirlpool	Simcoe	40 g	10 min	13.2 %
Dry Hop	Citra	30 g	4 day(s)	12.7 %
Dry Hop	Amarillo	30 g	4 day(s)	9.5 %
Dry Hop	Simcoe	30 g	4 day(s)	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	23 g	Fermentis
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