

T#50 West Coast Ipa - 2

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **50**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **26.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **24.7 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **19.4 liter(s)** of strike water to **73.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **26.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Weyermann - Carapils | 0.25 kg (4.8%) | 78 % | 4 |
| Grain | Strzegom Pilzneński | 5 kg (95.2%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 25 g | 60 min | 15.5 % |
| Boil | Simcoe | 25 g | 10 min | 12.7 % |
| Aroma (end of boil) | Centennial | 50 g | 0 min | 9.9 % |
| Aroma (end of boil) | Citra | 75 g | 0 min | 12.4 % |
| Dry Hop | Simcoe | 25 g | 0 day(s) | 12.7 % |
| Dry Hop | Citra | 25 g | 0 day(s) | 12.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|-------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale | Slant | 200 ml | Fermentum Mobile |