

WEST COAST IPA 16,3 BLG # 96

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **52**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 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 **64 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński | 5 kg (80.6%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.3 kg (4.8%) | 78 % | 4 |
| Grain | Rice, Flaked | 0.4 kg (6.5%) | 70 % | 2 |
| Grain | Viking Pale Ale malt | 0.3 kg (4.8%) | 80 % | 5 |
| Sugar | Cukier | 0.2 kg (3.2%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|----------|------------|
| Mash | ZU 12 | 50 g | 70 min | 9.7 % |
| Boil | IU 02 | 50 g | 15 min | 7.6 % |
| Boil | ZU 12 | 40 g | 40 min | 9.7 % |
| Dry Hop | IU 02 | 50 g | 3 day(s) | 7.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|-------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale | Slant | 300 ml | Fermentum Mobile |