

## west coast ipa

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **48**
- SRM **4**
- 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 **23.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

### Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **14.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (41.7%)	80 %	5
Grain	Strzegom Pilzneński	2.8 kg (58.3%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	55 min	13 %
Boil	Mosaic	40 g	10 min	10 %
Boil	Citra	60 g	5 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	11 g	Mangrove Jack's

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	10 g	Boil	15 min