

# WEST COAST IPA v13 #90

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **67**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19.3 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **18 %/h**
- Boil size **25.4 liter(s)**

## Mash information

- Mash efficiency **76.3 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.5 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **75 C**, Time **7 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **7 min** at **75C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep©Ale	4.8 kg (86.5%)	82.2 %	4.8
Grain	Viking - Rye malt	0.25 kg (4.5%)	81 %	8
Grain	Płatki owsiane	0.5 kg (9%)	83 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	24 g	60 min	12.4 %
Aroma (end of boil)	Simcoe	20 g	10 min	13.2 %
Aroma (end of boil)	Eureka!	20 g	10 min	18 %
Aroma (end of boil)	Simcoe	30 g	5 min	13.2 %
Aroma (end of boil)	Eureka!	30 g	1 min	18 %
Dry Hop	Simcoe	35 g	3 day(s)	13.2 %
Dry Hop	Eureka!	50 g	3 day(s)	18 %
Dry Hop	Ekuanot	10 g	3 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM54 Gorączka kalifornijska	Ale	Slant	150 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	2 g	Mash	---
Water Agent	kwas mlekowy 80% [ml]	3.25 g	Mash	---
Water Agent	chlerek wapnia [ml]	5.14 g	Mash	---
Water Agent	epsom	1.5 g	Mash	---
Water Agent	mech irlandzki	3 g	Boil	5 min