

# West Coast IPA ZM-2023

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **56**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **75 liter(s)**
- Trub loss **5 %**
- Size with trub loss **78.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **90.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **45.8 liter(s)**
- Total mash volume **64.1 liter(s)**

## Steps

- Temp **64 C**, Time **90 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **45.8 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **63.1 liter(s)** of **76C** water or to achieve **90.6 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 10 kg (54.6%)  | 81 %  | 4   |
| Grain | Viking Pale Ale malt | 5 kg (27.3%)   | 80 %  | 5   |
| Grain | Pszeniczny Strzegom  | 1.66 kg (9.1%) | 75 %  | 5   |
| Grain | Strzegom Wiedeński   | 1.66 kg (9.1%) | 79 %  | 10  |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Citra  | 50 g   | 50 min   | 12 %       |
| Boil                | Mosaic | 150 g  | 16 min   | 10 %       |
| Boil                | Citra  | 100 g  | 16 min   | 12 %       |
| Aroma (end of boil) | Mosaic | 50 g   | 2 min    | 10 %       |
| Dry Hop             | Mosaic | 100 g  | 4 day(s) | 10 %       |
| Dry Hop             | Citra  | 100 g  | 4 day(s) | 12 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11 g   | Fermentis  |

## Extras

| Type        | Name            | Amount | Use for | Time |
|-------------|-----------------|--------|---------|------|
| Water Agent | Gips piwowarski | 20 g   | Mash    | ---  |