

## West Coast IPA ZM2

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **69**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **8 %**
- Size with trub loss **54 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **62.6 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **31.3 liter(s)**
- Total mash volume **43.8 liter(s)**

### Steps

- Temp **65 C**, Time **75 min**
- Temp **72 C**, Time **5 min**

### Mash step by step

- Heat up **31.3 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **5 min** at **72C**
- Sparge using **43.8 liter(s)** of **76C** water or to achieve **62.6 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Pilzneński          | 8 kg (64%)   | 81 %  | 4   |
| Grain | Pale Ale Strzegom   | 2.5 kg (20%) | 80 %  | 6   |
| Grain | Pszeniczny Strzegom | 1 kg (8%)    | 75 %  | 5   |
| Grain | Monachijski         | 1 kg (8%)    | 80 %  | 16  |

### Hops

| Use for             | Name        | Amount | Time     | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil                | Citra       | 50 g   | 55 min   | 12 %       |
| Boil                | Citra       | 75 g   | 15 min   | 12 %       |
| Boil                | Mosaic      | 50 g   | 15 min   | 10 %       |
| Boil                | Sorachi Ace | 75 g   | 15 min   | 10 %       |
| Aroma (end of boil) | Sorachi Ace | 25 g   | 1 min    | 10 %       |
| Aroma (end of boil) | Citra       | 25 g   | 1 min    | 12 %       |
| Dry Hop             | Sorachi Ace | 100 g  | 4 day(s) | 10 %       |
| Dry Hop             | Mosaic      | 100 g  | 4 day(s) | 12.1 %     |
| Dry Hop             | Citra       | 50 g   | 4 day(s) | 12 %       |

### Yeasts

| <b>Name</b> | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------|-------------|-------------|---------------|-------------------|
| US-05       | Ale         | Dry         | 11 g          | Fermentis         |

### **Extras**

| <b>Type</b> | <b>Name</b>     | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|-----------------|---------------|----------------|-------------|
| Water Agent | Gips piwowarski | 20 g          | Mash           | ---         |