

# West Coast Polish IPA

---

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **66**
- SRM **7.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **66 C**, Time **30 min**
- Temp **64 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carared	1 kg (14.7%)	74 %	50
Grain	Weyermann - Pilsner Malt	5 kg (73.5%)	81 %	4
Grain	Weyermann pszeniczny jasny	0.5 kg (7.4%)	80 %	5
Sugar	Cukier	0.3 kg (4.4%)	98 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	35 g	60 min	7 %
Boil	lunga	35 g	58 min	10 %
Boil	lunga	15 g	14 min	10 %
Boil	Sybilla	15 g	12 min	7 %
Boil	Lubelski	15 g	10 min	4 %
Boil	Lubelski	15 g	1 min	4 %
Dry Hop	lunga	30 g	2 day(s)	10 %
Dry Hop	Sybilla	30 g	2 day(s)	7 %

Dry Hop	Lubelski	45 g	2 day(s)	4 %
---------	----------	------	----------	-----

### **Yeasts**

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
US-05	Ale	Slant	300 ml	Fermentis