

## #Sowa 37 bis - West Coast

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **81**
- SRM **7.4**
- 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 **25.3 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.8 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **19.8 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg (83.3%)	80 %	8
Grain	Cara Ruby Castle	0.5 kg (8.3%)	72 %	50
Grain	Strzegom pszenica prażona	0.5 kg (8.3%)	70 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	55 g	25 min	15.5 %
Boil	Citra	15 g	25 min	13.1 %
Whirlpool	Citra	15 g	5 min	13.1 %
Whirlpool	Chinook PL	20 g	5 min	10 %
Whirlpool	Simcoe	20 g	3 min	12.1 %
Dry Hop	Amarillo	40 g	3 day(s)	9.5 %
Dry Hop	Citra	40 g	3 day(s)	12 %
Dry Hop	Simcoe	40 g	3 day(s)	12.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's
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