

## West Coast IPA Królíka

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **48**
- SRM **4.7**
- 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 **65 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **29.8 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **23.3 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount          | Yield  | EBC |
|-------|----------------------|-----------------|--------|-----|
| Grain | Pilzneński           | 3 kg (46.3%)    | 81 %   | 4   |
| Grain | Viking Pale Ale malt | 3 kg (46.3%)    | 80 %   | 5   |
| Grain | Pszeniczny           | 0.381 kg (5.9%) | 85 %   | 4   |
| Grain | Acid Malt            | 0.092 kg (1.4%) | 58.7 % | 6   |

### Hops

| Use for | Name     | Amount | Time  | Alpha acid |
|---------|----------|--------|-------|------------|
| Boil    | Simcoe   | 50 g   | 5 min | 12.9 %     |
| Boil    | Citra    | 50 g   | 5 min | 12.9 %     |
| Boil    | Mosaic   | 50 g   | 5 min | 12.3 %     |
| Boil    | Amarillo | 50 g   | 5 min | 8.5 %      |

### Yeasts

| Name                                       | Type | Form   | Amount  | Laboratory  |
|--------------------------------------------|------|--------|---------|-------------|
| Omega Yeast<br>OYL-004 West Coast<br>Ale I | Ale  | Liquid | 1000 ml | Omega Yeast |

### Extras

| Type   | Name         | Amount | Use for | Time   |
|--------|--------------|--------|---------|--------|
| Fining | Łuska ryżowa | 200 g  | Mash    | 70 min |