Polska A aka West Coast

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **49**
- SRM **5.6**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale clear choice	3.5 kg *(58.3%)*	80 %	6
Grain	Pszeniczny	1 kg *(16.7%)*	85 %	4
Grain	Chevallier Heritage Malt	1 kg *(16.7%)*	80 %	6
Grain	Cara Blonde - Castle Malting	0.5 kg *(8.3%)*	78 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	13.1 %
Aroma (end of boil)	Citra	20 g	10 min	13.1 %
Dry Hop	WAI-ITI	100 g	2 day(s)	2.7 %
Dry Hop	Citra	50 g	2 day(s)	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	50 ml	Fermentum Mobile

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.