

#001 West Coast IPA

- Gravity **16.8 BLG**
- ABV ---
- IBU **42**
- SRM **6.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **7.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **4.9 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	1.4 kg (52.8%)	80.5 %	4
Grain	BESTMALZ - Bestt Pale Ale	1 kg (37.7%)	80.5 %	6
Grain	Słód pszeniczny Bestmalz	0.25 kg (9.4%)	82 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	50 min	13 %
Boil	Citra	5 g	10 min	12 %
Boil	Mosaic	5 g	10 min	10 %
Dry Hop	Citra	5 g	10 day(s)	12 %

Yeasts

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