

Ebbegarden West Coast IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **48**
- SRM **6.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **25.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|--------|-----|
| Grain | Strzegom Pilzneński | 5 kg (59.5%) | 80 % | 4 |
| Grain | Briess - Rye Malt | 2 kg (23.8%) | 80 % | 7 |
| Grain | Fawcett - Pale Crystal | 0.4 kg (4.8%) | 72.8 % | 90 |
| Grain | Rice, Flaked | 1 kg (11.9%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------|--------|----------|------------|
| Boil | Zula | 30 g | 60 min | 8.3 % |
| Boil | Zula | 30 g | 20 min | 8.3 % |
| Whirlpool | Zula | 90 g | 20 min | 8.3 % |
| Dry Hop | Zula | 150 g | 3 day(s) | 8.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|------|-------|--------|---------------------|
| Ebbegarden Kveik | Ale | Slant | 70 ml | Norwegian Farmhouse |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------------------|--------|---------|--------|
| Water Agent | Pozywka dla drozdzy | 3 g | Boil | 2 min |
| Water Agent | Kwas mlekowy do wysladzania | 4 g | Mash | 60 min |