

Emerytalne - West Coast IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **38**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **85 C**, Time **1 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **85C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Strzegom Pilznieński | 5 kg (71.4%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 2 kg (28.6%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Simcoe | 10 g | 20 min | 11.7 % |
| Boil | Citra | 10 g | 20 min | 11.7 % |
| Boil | Amarillo | 10 g | 20 min | 12.7 % |
| Boil | Simcoe | 30 g | 5 min | 13.2 % |
| Boil | Citra | 20 g | 5 min | 11.7 % |
| Boil | Amarillo | 30 g | 5 min | 10 % |
| Aroma (end of boil) | Simcoe | 10 g | 1 min | 11.7 % |
| Aroma (end of boil) | Citra | 10 g | 1 min | 11.7 % |
| Aroma (end of boil) | Amarillo | 10 g | 1 min | 7.3 % |
| Dry Hop | Mosaic | 100 g | 4 day(s) | 13.2 % |
| Dry Hop | Citra | 10 g | 4 day(s) | 11.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |