

Polish West Coast IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **39**
- SRM **5.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **68 C**, Time **75 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (34.8%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 3 kg (52.2%) | 82 % | 4 |
| Grain | słód cookie | 0.25 kg (4.3%) | 75 % | 50 |
| Grain | Strzegom Karmel 30 | 0.25 kg (4.3%) | 75 % | 30 |
| Grain | Słód Diastatic Castle Malting | 0.25 kg (4.3%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|----------|------------|
| Boil | Lublin (Lubelski) | 40 g | 50 min | 5.8 % |
| Boil | Oktawia | 50 g | 10 min | 7.1 % |
| Boil | Izabella | 30 g | 5 min | 7.6 % |
| Whirlpool | Izabella | 20 g | 0 min | 7.6 % |
| Dry Hop | Zula | 50 g | 3 day(s) | 8.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|--------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale | Liquid | 100 ml | Fermentum Mobile |