

# 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