

## Session West Coast IPA

---

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **37**
- SRM **3.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **27.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **13.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	4 kg (87%)	81 %	4
Grain	Pszeniczny	0.6 kg (13%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	50 g	20 min	11.5 %
Aroma (end of boil)	Simcoe	25 g	0 min	11.5 %
Whirlpool	Simcoe	25 g	0 min	13.2 %
Whirlpool	Citra	25 g	0 min	12 %
Dry Hop	Simcoe	50 g	3 day(s)	13.2 %
Dry Hop	Citra	50 g	3 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	1200 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Water Agent	lactic acid	10 g	Mash	60 min
Water Agent	CaSO4	2 g	Mash	60 min
Water Agent	whirlfloc	2 g	Boil	10 min