

## #Sowa 56 - West Coast IPA

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **71**
- SRM **9.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **79 C**, Time **5 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **79C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type           | Name                       | Amount         | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Grain          | Viking Pale Ale malt       | 4 kg (62.5%)   | 80 %  | 5   |
| Grain          | Viking Colorado Crystal    | 1 kg (15.6%)   | 75 %  | 20  |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.4 kg (21.9%) | 80 %  | 45  |

### Hops

| Use for   | Name             | Amount | Time   | Alpha acid |
|-----------|------------------|--------|--------|------------|
| Boil      | Amarillo 12.2023 | 30 g   | 18 min | 9 %        |
| Boil      | Citra 12.2023    | 30 g   | 18 min | 12.6 %     |
| Boil      | Simcoe 12.2022   | 30 g   | 18 min | 13.3 %     |
| Whirlpool | Amarillo 12.2023 | 30 g   | 10 min | 9 %        |
| Whirlpool | Citra 12.2023    | 30 g   | 10 min | 12.6 %     |
| Whirlpool | Simcoe 10.2023   | 30 g   | 10 min | 12.3 %     |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                          |     |     |      |           |
|--------------------------|-----|-----|------|-----------|
| Safale US-05 (3 x 11,5g) | Ale | Dry | 23 g | Fermentis |
|--------------------------|-----|-----|------|-----------|

### Extras

| Type   | Name      | Amount | Use for | Time   |
|--------|-----------|--------|---------|--------|
| Fining | Whirlfloc | 1.25 g | Boil    | 15 min |