

# West Coast Grapefruit IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **49**
- SRM **4.8**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilszeński 6-rzędowy	5 kg (76.9%)	80 %	5
Grain	Viking Pale Ale malt	1 kg (15.4%)	80 %	5
Grain	Pszeniczny	0.5 kg (7.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Aroma (end of boil)	Apollo	20 g	20 min	15 %
Aroma (end of boil)	Cascade	50 g	7 min	6 %
Whirlpool	Chinook	30 g	0 min	13 %
30min 80°C				
Dry Hop	Cascade	100 g	5 day(s)	6 %
Dry Hop	Apollo	30 g	5 day(s)	17 %
Dry Hop	Mosaic	70 g	5 day(s)	12.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM54 Gorączka kalifornijska	Ale	Liquid	30 ml	---
Zrobić starter 2-3 dni wcześniej				

### Extras

Type	Name	Amount	Use for	Time
Flavor	Zest z grejpfruta	50 g	Boil	5 min
Flavor	Sok z grejpfruta	1500 g	Secondary	7 day(s)
Water Agent	gips piwowarski	4 g	Mash	0 min
Fining	whirfloc t	2 g	Boil	10 min