

# WEST COAST IPA 16,3 BLG # 96

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **52**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **64 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (80.6%)	81 %	4
Grain	Weyermann - Carapils	0.3 kg (4.8%)	78 %	4
Grain	Rice, Flaked	0.4 kg (6.5%)	70 %	2
Grain	Viking Pale Ale malt	0.3 kg (4.8%)	80 %	5
Sugar	Cukier	0.2 kg (3.2%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	ZU 12	50 g	70 min	9.7 %
Boil	IU 02	50 g	15 min	7.6 %
Boil	ZU 12	40 g	40 min	9.7 %
Dry Hop	IU 02	50 g	3 day(s)	7.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	300 ml	Fermentum Mobile