

# West Coast IPA 2020

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **50**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.2 kg (88.9%)	82 %	4
Grain	BESTMALZ - Best Heidelberg	0.4 kg (11.1%)	80.5 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	citra	8 g	30 min	13.1 %
Boil	mosaic	8 g	30 min	12.3 %
Boil	Simcoe	8 g	30 min	13.2 %
Aroma (end of boil)	citra	10 g	5 min	13.1 %
Aroma (end of boil)	mosaic	10 g	5 min	12.3 %
Aroma (end of boil)	Simcoe	10 g	5 min	13.2 %
Aroma (end of boil)	citra	10 g	0 min	13.1 %
Aroma (end of boil)	mosaic	10 g	0 min	12.3 %
Aroma (end of boil)	Simcoe	10 g	0 min	13.2 %
Dry Hop	citra	30 g	3 day(s)	13.1 %
Dry Hop	Simcoe	30 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52	Ale	Slant	100 ml	---

## Notes

- Woda Primavera  
3ml chlorku wapnia do zacierania  
2.5ml kwasu mlekowego do zacieru  
1ml kwasu mlekowego do wyśładzania  
*Nov 29, 2020, 8:25 PM*