

# West Coast IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **46**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (41.7%)	79 %	6
Grain	Strzegom Pilzneński	2.8 kg (58.3%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	55 min	13 %
Boil	Mosaic	40 g	10 min	10 %
Boil	Citra	60 g	5 min	12 %
Dry Hop	Mosaic	30 g	5 day(s)	10 %
Dry Hop	Citra	30 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM 54 Gorączka Kalifornijska	Ale	Slant	300 ml	---

## Notes

- Zmienić chmielę, chmielić na co najmniej 80 IBU i zacierać wytrawniej  
*Jun 28, 2018, 7:06 PM*