

## West Coast IPA/Eng z Horizon

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **48**
- SRM **4.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **66 C**, Time **30 min**
- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (42.9%) | 80 %  | 5   |
| Grain | Strzegom Pilzneński  | 4 kg (57.1%) | 80 %  | 4   |

### Hops

| Use for | Name      | Amount | Time     | Alpha acid |
|---------|-----------|--------|----------|------------|
| Boil    | Chinook   | 15 g   | 55 min   | 13 %       |
| Boil    | Chinook   | 30 g   | 10 min   | 13 %       |
| Boil    | Mosaic    | 10 g   | 10 min   | 10 %       |
| Boil    | citra USA | 70 g   | 5 min    | 12.9 %     |
| Dry Hop | citra USA | 38 g   | 7 day(s) | 12.9 %     |
| Dry Hop | Mosaic    | 40 g   | 7 day(s) | 10 %       |

### Yeasts

| Name | Type | Form  | Amount | Laboratory |
|------|------|-------|--------|------------|
| S04  | Ale  | Slant | 200 ml | ---        |