

# West Coast IPA Królíka

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **48**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **29.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **23.3 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (46.3%)	81 %	4
Grain	Viking Pale Ale malt	3 kg (46.3%)	80 %	5
Grain	Pszeniczny	0.381 kg (5.9%)	85 %	4
Grain	Acid Malt	0.092 kg (1.4%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	50 g	5 min	12.9 %
Boil	Citra	50 g	5 min	12.9 %
Boil	Mosaic	50 g	5 min	12.3 %
Boil	Amarillo	50 g	5 min	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Omega Yeast OYL-004 West Coast Ale I	Ale	Liquid	1000 ml	Omega Yeast

## Extras

Type	Name	Amount	Use for	Time
Fining	Łuska ryżowa	200 g	Mash	70 min