

West Coast IPA v1 #49

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **65**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **82.3 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **64 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking pilznieński	3 kg (60%)	80 %	4
Grain	Viking pale ale	2 kg (40%)	79 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	12.5 %
Aroma (end of boil)	Centennial	30 g	15 min	9.4 %
Aroma (end of boil)	Simcoe	30 g	5 min	13.1 %
Aroma (end of boil)	Citra	30 g	1 min	13.5 %
Dry Hop	Simcoe	80 g	3 day(s)	13.1 %
Dry Hop	Citra	50 g	3 day(s)	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	120 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
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Water Agent	gips	8 g	Mash	60 min
Water Agent	kwask mlekowy 80% [ml]	4.47 g	Mash	60 min
Water Agent	chlorek wapnia [ml]	1.72 g	Mash	60 min
Water Agent	epsom	2 g	Mash	60 min
Water Agent	mech irlandzki	3 g	Boil	5 min