

West coast IPA v2

- Gravity **14.3 BLG**
- ABV ---
- IBU **49**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **10 %**
- Size with trub loss **32.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.4 liter(s)**
- Total mash volume **32.6 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **65 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **24.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **38.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|--------|-----|
| Grain | Rahr - Premium Pilsner Malt | 5 kg (61.4%) | 80 % | 4 |
| Grain | Weyermann - Bohemian Pilsner Malt | 2.6 kg (31.9%) | 81 % | 4 |
| Grain | Briess - Carapils Malt | 0.2 kg (2.5%) | 74 % | 3 |
| Grain | Wheat, Torrified | 0.2 kg (2.5%) | 79 % | 4 |
| Grain | Acid Malt | 0.14 kg (1.7%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil | Columbus | 15 g | 60 min | 16.5 % |
| Boil | Chinook | 20 g | 20 min | 11.3 % |
| Boil | Simcoe | 20 g | 20 min | 12.6 % |
| Boil | Sabro | 20 g | 20 min | 15 % |
| Whirlpool | Simcoe | 50 g | 0 min | 13.2 % |
| Whirlpool | Chinook | 50 g | 0 min | 13 % |
| Whirlpool | Sabro | 50 g | 0 min | 15 % |

| | | | | |
|---------|---------|-------|----------|--------|
| Dry Hop | Simcoe | 100 g | 9 day(s) | 13.2 % |
| Dry Hop | Chinook | 100 g | 9 day(s) | 13 % |
| Dry Hop | Cascade | 100 g | 9 day(s) | 5.5 % |
| Dry Hop | Ekuanot | 100 g | 9 day(s) | 14.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|-------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale | Slant | 400 ml | Fermentum Mobile |