

## #50 West Coast Ipa - 2

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **47**
- SRM **5.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **12.2 %/h**
- Boil size **25 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **24.7 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **19.4 liter(s)** of strike water to **73.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (92.8%)	80 %	6
Grain	Weyermann - Carapils	0.25 kg (4.6%)	78 %	4
Liquid Extract	WES ekstrakt słodowy jasny	0.14 kg (2.6%)	80 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	32 g	60 min	10.5 %
Boil	Simcoe	25 g	10 min	12.7 %
Aroma (end of boil)	Centennial	50 g	0 min	9.9 %
Aroma (end of boil)	Citra	75 g	0 min	12.4 %
Dry Hop	Simcoe	25 g	0 day(s)	12.7 %
Dry Hop	Citra	25 g	0 day(s)	12.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	1000 ml	Fermentum Mobile