

Citrus/Hoppy West Coast IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **52**
- SRM **9.1**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **63 C**, Time **60 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.25 kg (77.8%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 0.7 kg (10.4%) | 81 % | 6 |
| Grain | Strzegom Monachijski typ I | 0.4 kg (5.9%) | 79 % | 16 |
| Grain | Strzegom Karmel 150 | 0.4 kg (5.9%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|----------|--------|----------|------------|
| First Wort | Pekko | 25 g | 60 min | 13.6 % |
| Boil | Cascade | 25 g | 15 min | 6 % |
| Boil | Simcoe | 25 g | 5 min | 13.2 % |
| Boil | Amarillo | 25 g | 5 min | 9.5 % |
| Whirlpool | Mosaic | 25 g | 0 min | 10 % |
| Whirlpool | Simcoe | 25 g | 0 min | 13.2 % |
| Dry Hop | Citra | 25 g | 4 day(s) | 12 % |
| Dry Hop | Amarillo | 25 g | 4 day(s) | 9.5 % |
| Dry Hop | Mosaic | 25 g | 4 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

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|-----------------------------|-----|--------|---------|------------------|
| FM54 Gorączka kalifornijska | Ale | Liquid | 1000 ml | Fermentum Mobile |
|-----------------------------|-----|--------|---------|------------------|