

# Cyberprunk 2020 - West Coast IPA

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **50**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (41.7%)	80 %	5
Grain	Strzegom Pilzneński	3.5 kg (58.3%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	13 g	55 min	13 %
Aroma (end of boil)	Mosaic	50 g	10 min	10 %
Aroma (end of boil)	Citra	70 g	5 min	12 %
Dry Hop	Citra	38 g	2 day(s)	12 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Slant	250 ml	Wyeast Labs