

# JARYŁO - West Coast IPA

- Gravity **15.2 BLG**
- ABV ---
- IBU **86**
- SRM **8.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński         | 5 kg (76.9%)  | 80 %  | 4   |
| Grain | Strzegom Bursztynowy        | 0.6 kg (9.2%) | 70 %  | 49  |
| Grain | Strzegom Monachijski typ II | 0.3 kg (4.6%) | 79 %  | 22  |
| Grain | Strzegom Pale Ale           | 0.6 kg (9.2%) | 79 %  | 6   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Magnat  | 50 g   | 60 min | 11.2 %     |
| Boil    | Motueka | 30 g   | 20 min | 7 %        |
| Boil    | Jarrylo | 30 g   | 10 min | 15 %       |
| Boil    | Jarrylo | 20 g   | 5 min  | 15 %       |

## Yeasts

| Name                              | Type | Form | Amount | Laboratory      |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale  | Dry  | 10 g   | Mangrove Jack's |