

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 |