

# Polska A aka West Coast

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **49**
- SRM **5.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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 **68 C**, Time **60 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale clear choice	3.5 kg (58.3%)	80 %	6
Grain	Pszeniczny	1 kg (16.7%)	85 %	4
Grain	Chevallier Heritage Malt	1 kg (16.7%)	80 %	6
Grain	Cara Blonde - Castle Malting	0.5 kg (8.3%)	78 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	13.1 %
Aroma (end of boil)	Citra	20 g	10 min	13.1 %
Dry Hop	WAI-ITI	100 g	2 day(s)	2.7 %
Dry Hop	Citra	50 g	2 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	50 ml	Fermentum Mobile