

## Session West Coast IPA

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **51**
- SRM **2.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

### Steps

- Temp **67 C**, Time **65 min**

### Mash step by step

- Heat up **12.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **65 min** at **67C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4.2 kg (93.3%)	80 %	2
Sugar	Candi Sugar, Clear	0.3 kg (6.7%)	78.3 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Flex	6.5 g	60 min	65 %
Dry Hop	Azacca	50 g	3 day(s)	12.4 %
Dry Hop	Citra	50 g	3 day(s)	13.9 %
Dry Hop	Ekuanot	50 g	3 day(s)	12.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	120 ml	Fermentum Mobile

### Notes

- Woda RO:kran 1:1
    - zacieranie 15L - 2.5 ml kwasu mlekowego, 2 gr gipsu
    - wysładzanie 11.2 L - 3.5 ml kwasu mlekowego
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