

## #Sowa 52 - West Coast

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **69**
- SRM **9.7**
- 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 **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type           | Name                       | Amount         | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Grain          | Viking Pale Ale malt       | 4 kg (64.5%)   | 80 %  | 5   |
| Grain          | Viking Dekstrynowy         | 0.5 kg (8.1%)  | 75 %  | 13  |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (27.4%) | 80 %  | 45  |

### Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | Citra    | 20 g   | 25 min   | 12.7 %     |
| Boil      | Amarillo | 20 g   | 25 min   | 9.5 %      |
| Boil      | Simcoe   | 20 g   | 25 min   | 13.2 %     |
| Whirlpool | Citra    | 40 g   | 10 min   | 12.7 %     |
| Whirlpool | Amarillo | 40 g   | 10 min   | 9.5 %      |
| Whirlpool | Simcoe   | 40 g   | 10 min   | 13.2 %     |
| Dry Hop   | Citra    | 30 g   | 4 day(s) | 12.7 %     |
| Dry Hop   | Amarillo | 30 g   | 4 day(s) | 9.5 %      |
| Dry Hop   | Simcoe   | 30 g   | 4 day(s) | 13.2 %     |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |     |      |           |
|--------------|-----|-----|------|-----------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |
|--------------|-----|-----|------|-----------|