

# Wes coast IPA

- Gravity **14 BLG**
- ABV ---
- IBU **40**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	0.5 kg (8.6%)	80 %	16
Grain	Pilznieński	5 kg (86.2%)	81 %	4
Grain	Carahell	0.3 kg (5.2%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Citra	25 g	10 min	12 %
Boil	Ahtanum	25 g	1 min	5 %
Dry Hop	Ahtanum	25 g	3 day(s)	5 %
Dry Hop	Citra	25 g	3 day(s)	12 %
Dry Hop	Summit	25 g	3 day(s)	17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	300 ml	Fermentum Mobile