

West Coast ARCY IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **41**
- SRM **10**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **28.7 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.2 liter(s)**
- Total mash volume **37.6 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **29.2 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Vienna Nature - Castle Malting	4 kg (47.9%)	80 %	6
Grain	Wayermann - Caramunich® typ I	0.5 kg (6%)	73 %	90
Grain	Weyermann - Acidulated Malt	0.25 kg (3%)	80 %	4
Grain	Viking Wheat Malt	1 kg (12%)	83 %	5
Grain	Viking - Caramel Pale malt	2 kg (24%)	75 %	20
Grain	Płatki pszeniczne	0.3 kg (3.6%)	60 %	3
Grain	Płatki owsiane	0.3 kg (3.6%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	30 min	10 %
Boil	Mandarina Bavaria	15 g	30 min	10 %
Boil	Citra	30 g	15 min	12.4 %
Aroma (end of boil)	Mandarina Bavaria	30 g	5 min	10 %
Dry Hop	Citra	20 g	2 day(s)	12 %

Dry Hop	Mosaic	20 g	2 day(s)	10 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka Pomarańczy	50 g	Boil	10 min
Fining	Mech Irlandzki	7 g	Boil	10 min