

# West Coast IPA 14 TB

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **37**
- SRM **3.8**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 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 **0 min**
- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **0 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (41.7%)	90 %	5
Grain	Strzegom Pilzneński	3.5 kg (58.3%)	90 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	13 g	55 min	13 %
Aroma (end of boil)	Mosaic	50 g	10 min	10 %
Aroma (end of boil)	Citra	40 g	5 min	12 %
Dry Hop	Citra	38 g	---	12 %
Dry Hop	Mosaic	40 g	---	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	300 ml	Fermentum Mobile