

West Coast IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU ---
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **-3.5 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (22.2%)	80 %	4
Grain	Viking Pale Ale malt	2.5 kg (55.6%)	80 %	5
Grain	Pszeniczny	0.5 kg (11.1%)	85 %	4
Grain	Strzegom Wiedeński	0.5 kg (11.1%)	79 %	10

Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	180 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas fosforowy	10 g	Mash	60 min