

## WEST COAST IPA # 2

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **69**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **24.5 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **5 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.5 kg (64.3%)	82 %	4
Grain	Viking Pale Ale malt	2.5 kg (35.7%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	28.35 g	45 min	13 %
Boil	Mosaic	60 g	10 min	10 %
Boil	Citra	60 g	5 min	12 %
Boil	Centennial	50 g	5 min	10.5 %
Dry Hop	Centennial	50 g	2 day(s)	10.5 %
Dry Hop	Citra	40 g	2 day(s)	12 %
Dry Hop	Mosaic	40 g	2 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	1000 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips Piwowarski	4 g	Mash	60 min
Fining	Whirfloc	1 g	Mash	10 min