

## West Coast IPA #21 (modyfikacja z AlePiwo.pl)

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **38**
- SRM **7.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **0 %**
- Size with trub loss **50 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **61.4 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **33 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **39.4 liter(s)** of **76C** water or to achieve **61.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (90.9%)	80 %	12
Grain	Viking Munich Malt	1 kg (9.1%)	78 %	47

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Wolf	30 g	60 min	11.1 %
Boil	Sybilla	50 g	30 min	3.5 %
Aroma (end of boil)	Cascade	100 g	20 min	6 %
Aroma (end of boil)	Citra	100 g	0 min	12 %
Dry Hop	Simcoe	50 g	4 day(s)	13.2 %
Dry Hop	Centennial	100 g	4 day(s)	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Other	Witamina C	4 g	Secondary	4 day(s)
Other	Witamina C	4 g	Bottling	---
Other	Cukier	200 g	Bottling	---