

## West Coast IPA FM54

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **57**
- SRM **5.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.66 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **27.8 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

### Mash step by step

- Heat up **20.2 liter(s)** of strike water to **72.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **75C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.6 kg (47.4%)	81 %	4
Grain	Weyermann - Pale Ale Malt	3 kg (39.5%)	85 %	7
Grain	Płatki owsiane	1 kg (13.2%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	30 g	60 min	11 %
Boil	Green Bullet	20 g	15 min	11 %
Boil	Green Bullet	40 g	5 min	11 %
Boil	Pacific Gem	20 g	5 min	15.3 %
Whirlpool	Pacific Gem	30 g	1 min	15.3 %
Whirlpool	Citra	50 g	1 min	12 %
Whirlpool	Amarillo	50 g	1 min	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	200 ml	Fermentum Mobile