

# West Coast IPA II

- Gravity **15 BLG**
- ABV ---
- IBU **66**
- SRM **6.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

## Mash information

- Mash efficiency **55.5 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **13.7 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	3.6 kg (92.3%)	80 %	6
Grain	Weyermann - Carapils	0.3 kg (7.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	USA Mosaic	35 g	13 min	11.7 %
Boil	USA Amarillo	35 g	13 min	8.6 %
Dry Hop	USA Mosaic	15 g	5 day(s)	11.7 %
Dry Hop	USA Amarillo	15 g	5 day(s)	8.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	110 ml	---

## Extras

Type	Name	Amount	Use for	Time
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Fining	Mech irlandzki	3 g	Boil	5 min
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