

# WEST COAST IPA LITE

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **17**
- SRM **3.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **29.6 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	3 kg (57.7%)	80.5 %	4
Grain	Weyermann - Pale Ale Malt	2 kg (38.5%)	85 %	7
Sugar	Candi Sugar, Clear	0.2 kg (3.8%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	20 g	10 min	10 %
Aroma (end of boil)	Citra	30 g	10 min	12 %
Dry Hop	Mosaic	75 g	3 day(s)	10 %
Dry Hop	Motueka	100 g	3 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	100 ml	Fermentum Mobile