

## West Coast IPA na FM54

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **62**
- SRM **5.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **22.4 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **15.4 liter(s)** of strike water to **78.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	5 kg (71.4%)	80.5 %	6
Grain	BESTMALZ - Best Pilsen	1 kg (14.3%)	80.5 %	4
Grain	słód ryżowy	1 kg (14.3%)	70 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	60 min	9.5 %
Boil	Simcoe	20 g	45 min	13.2 %
Boil	Chinook	20 g	45 min	13 %
Aroma (end of boil)	Simcoe	30 g	0 min	13.2 %
Aroma (end of boil)	Chinook	30 g	0 min	13 %
Dry Hop	Simcoe	50 g	7 day(s)	13.2 %
Dry Hop	Chinook	50 g	7 day(s)	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	100 ml	Fermentum Mobile

## Notes

- 15.2.2025 - dodanie chmieli na zimno.  
*Feb 15, 2025, 2:58 PM*