

# West Coast IPA v1 #49

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **65**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **25.2 liter(s)**

## Mash information

- Mash efficiency **82.3 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **64 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount     | Yield | EBC |
|-------|--------------------|------------|-------|-----|
| Grain | Viking pilznieński | 3 kg (60%) | 80 %  | 4   |
| Grain | Viking pale ale    | 2 kg (40%) | 79 %  | 6   |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 30 g   | 60 min   | 12.5 %     |
| Aroma (end of boil) | Centennial             | 30 g   | 15 min   | 9.4 %      |
| Aroma (end of boil) | Simcoe                 | 30 g   | 5 min    | 13.1 %     |
| Aroma (end of boil) | Citra                  | 30 g   | 1 min    | 13.5 %     |
| Dry Hop             | Simcoe                 | 80 g   | 3 day(s) | 13.1 %     |
| Dry Hop             | Citra                  | 50 g   | 3 day(s) | 13.5 %     |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 120 ml | Fermentum Mobile |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|             |                        |        |      |        |
|-------------|------------------------|--------|------|--------|
| Water Agent | gips                   | 8 g    | Mash | 60 min |
| Water Agent | kwask mlekowy 80% [ml] | 4.47 g | Mash | 60 min |
| Water Agent | chlorek wapnia [ml]    | 1.72 g | Mash | 60 min |
| Water Agent | epsom                  | 2 g    | Mash | 60 min |
| Water Agent | mech irlandzki         | 3 g    | Boil | 5 min  |