

West Coast IPA v2 #52

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **66**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **120 min**
- Evaporation rate **12 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **83.5 %**
- Liquor-to-grist ratio **3.96 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 **12.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|-----------------|-------|-----|
| Grain | Viking pale ale | 3.75 kg (74.4%) | 79 % | 6 |
| Grain | Viking pilzneński | 1.29 kg (25.6%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|---------|----------|------------|
| Boil | Warrior | 11.12 g | 60 min | 14.7 % |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 30 g | 20 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 | 13.6 % |
| Dry Hop | Simcoe | 35 g | 4 day(s) | 13.1 % |
| Dry Hop | Citra | 40 g | 4 day(s) | 13.6 % |
| Dry Hop | Mosaic | 10 g | 4 day(s) | 12 % |
| Dry Hop | Centennial | 40 g | 4 day(s) | 9.4 % |
| Dry Hop | Amarillo | 10 g | 4 day(s) | 8.8 % |
| Dry Hop | Cascade US | 15 g | 4 day(s) | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 130 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------------------|--------|---------|--------|
| Water Agent | gips | 6 g | Mash | 60 min |
| Water Agent | kwask mlekowy 80% [ml] | 4.65 g | Mash | 60 min |
| Water Agent | chlorek wapnia [ml] | 1.72 g | Mash | 60 min |
| Water Agent | epsom | 3.5 g | Mash | 60 min |
| Water Agent | mech irlandzki | 3 g | Boil | 5 min |