

# West Coast IPA "Who's back?!"

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **65**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.3 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **46 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **34.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **23.3 liter(s)** of **76C** water or to achieve **46.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	10 kg (87%)	79 %	6
Grain	Płatki owsiane	0.5 kg (4.3%)	85 %	3
Grain	Słód pszeniczny Bestmalz	1 kg (8.7%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	80 g	60 min	14.7 %
Boil	Simcoe	10 g	10 min	13.2 %
Boil	Citra	10 g	5 min	12 %
Dry Hop	Simcoe	40 g	7 day(s)	13.2 %
Dry Hop	Citra	40 g	7 day(s)	12 %
Dry Hop	Mosaic	100 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	10 g	Danstar
Mauribrew Ale Y514	Ale	Dry	10 g	Mauribrew

## Notes

- Dwa fermentory, dwie wersje z różnymi drożdżami  
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