

## West Coast IPA ZM2

---

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **69**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **8 %**
- Size with trub loss **54 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **62.6 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **31.3 liter(s)**
- Total mash volume **43.8 liter(s)**

### Steps

- Temp **65 C**, Time **75 min**
- Temp **72 C**, Time **5 min**

### Mash step by step

- Heat up **31.3 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **5 min** at **72C**
- Sparge using **43.8 liter(s)** of **76C** water or to achieve **62.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	8 kg (64%)	81 %	4
Grain	Pale Ale Strzegom	2.5 kg (20%)	80 %	6
Grain	Pszeniczny Strzegom	1 kg (8%)	75 %	5
Grain	Monachijski	1 kg (8%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	55 min	12 %
Boil	Citra	75 g	15 min	12 %
Boil	Mosaic	50 g	15 min	10 %
Boil	Sorachi Ace	75 g	15 min	10 %
Aroma (end of boil)	Sorachi Ace	25 g	1 min	10 %
Aroma (end of boil)	Citra	25 g	1 min	12 %
Dry Hop	Sorachi Ace	100 g	4 day(s)	10 %
Dry Hop	Mosaic	100 g	4 day(s)	12.1 %
Dry Hop	Citra	50 g	4 day(s)	12 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
US-05	Ale	Dry	11 g	Fermentis

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Water Agent	Gips piwowarski	20 g	Mash	---