

# West Cost IPA Leó Browar

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **42**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **68.5 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **25.5 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **45 min** at **68.5C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (58.8%)	80 %	4
Grain	Briess - Pale Ale Malt	2.5 kg (29.4%)	80 %	7
Grain	Weyermann - Carapils	0.5 kg (5.9%)	78 %	4
Grain	Płatki pszeniczne	0.5 kg (5.9%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	12 %
Boil	Mosaic	45 g	15 min	11 %
Aroma (end of boil)	Amarillo	20 g	15 min	9.5 %
Whirlpool	Mosaic	45 g	0 min	11 %
Dry Hop	Simcoe	90 g	4 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	150 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	4 g	Mash	60 min
Fining	Wirflook	5 g	Boil	10 min