West Coast IPA v3

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **64**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **2 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **64 C**, Time **70 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **30 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg *(50%)*	85 %	7
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2 kg *(33.3%)*	80 %	4
Grain	Viking Wheat Malt	1 kg *(16.7%)*	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	25 g	60 min	13.2 %
Boil	Simcoe	25 g	35 min	11.7 %
Aroma (end of boil)	Citra	25 g	10 min	12 %
Dry Hop	Citra	25 g	5 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	600 ml	fermentum mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa mango	1600 g	Secondary	5 day(s)