

## #15 West Coast IPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **55**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.1 liter(s)**

### Steps

- Temp **67 C**, Time **45 min**
- Temp **65 C**, Time **45 min**
- Temp **74 C**, Time **20 min**

### Mash step by step

- Heat up **23.1 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **45 min** at **67C**
- Keep mash **20 min** at **74C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (35.7%)	80 %	5
Grain	Strzegom Pilzneński	3.5 kg (50%)	80 %	4
Grain	Pszeniczny	0.3 kg (4.3%)	85 %	4
Grain	Pszenica niesłodowana	0.4 kg (5.7%)	75 %	3
Grain	Rice, Flaked	0.2 kg (2.9%)	70 %	2
Grain	Płatki owsiane	0.1 kg (1.4%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	13 g	50 min	13 %
Boil	Summit	8 g	20 min	15.7 %
Aroma (end of boil)	Cascade	10 g	20 min	6 %
Aroma (end of boil)	Mosaic	50 g	10 min	10 %
Aroma (end of boil)	Citra	70 g	5 min	12 %
Dry Hop	Mosaic	40 g	4 day(s)	10 %
Dry Hop	Citra	38 g	4 day(s)	12 %

Dry Hop	Cascade	10 g	4 day(s)	6 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	11 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowaski	5 g	Boil	15 min
Fining	mech irlandzki	5 g	Boil	10 min
Water Agent	Kwas Mlekowy	8 g	Mash	0 min

## Notes

- Podczas chłodzenia zatrzymać się na 30 minut w 75->70 st. C  
Uwagi  
Wincyj na goryczkę, taka na 65 ibu jak nic, z 8 g więcej chinooka

Albo i nie, goryczka spoko  
*Jul 2, 2018, 8:51 AM*