

## #23 West Coast IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **42**
- SRM **4.5**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

### Mash information

- Mash efficiency **98 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **15.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słodownia Strzegom - pale ale	5 kg (96.2%)	80 %	6
Grain	Carapils	0.2 kg (3.8%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	16.8 %
Dry Hop	Simcoe	75 g	0 day(s)	13.3 %
Dry Hop	Citra	25 g	0 day(s)	12 %
Aroma (end of boil)	Centennial	50 g	0 min	10.5 %
Boil	Simcoe	25 g	10 min	13.3 %
Aroma (end of boil)	Citra	75 g	0 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM54 - Gorączka kalifornijska	Ale	Culture	200 g	---

### Extras

Type	Name	Amount	Use for	Time
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Other	Płatki pszenne błyskawiczne	1000 g	Mash	0 min
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