

# Citrus/Hoppy West Coast IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **52**
- SRM **9.1**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.25 kg (77.8%)	80 %	5
Grain	Strzegom Pszeniczny	0.7 kg (10.4%)	81 %	6
Grain	Strzegom Monachijski typ I	0.4 kg (5.9%)	79 %	16
Grain	Strzegom Karmel 150	0.4 kg (5.9%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Pekko	25 g	60 min	13.6 %
Boil	Cascade	25 g	15 min	6 %
Boil	Simcoe	25 g	5 min	13.2 %
Boil	Amarillo	25 g	5 min	9.5 %
Whirlpool	Mosaic	25 g	0 min	10 %
Whirlpool	Simcoe	25 g	0 min	13.2 %
Dry Hop	Citra	25 g	4 day(s)	12 %
Dry Hop	Amarillo	25 g	4 day(s)	9.5 %
Dry Hop	Mosaic	25 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM54 Gorączka kalifornijska	Ale	Liquid	1000 ml	Fermentum Mobile
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