

# Fresh Pressed West Coast IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **48**
- SRM **12.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **10 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **12.9 liter(s)**

## Steps

- Temp **76 C**, Time **30 min**

## Mash step by step

- Heat up **11.7 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **30 min** at **76C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	3.4 kg (65.8%)	81 %	25
Grain	Strzegom Karmel 150	0.17 kg (3.3%)	75 %	150
Grain	Strzegom Monachijski typ I	1 kg (19.3%)	79 %	16
Dry Extract	WES ekstrakt słodowy jasny	0.6 kg (11.6%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	17 g	60 min	8.7 %
Boil	Citra	28.3 g	15 min	13.7 %
Boil	Mosaic	28.3 g	15 min	12.9 %
Aroma (end of boil)	Citra	28.3 g	0 min	13.7 %
Dry Hop	Citra	28.3 g	5 day(s)	13.7 %
Dry Hop	Mosaic	28.3 g	5 day(s)	12.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Želatyna	3.5 g	Bottling	---