

# GAZOWANE SESSION WEST COAST IPA

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **48**
- SRM **3.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20.75 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.7 liter(s)**
- Total mash volume **16.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **74 C**, Time **20 min**

## Mash step by step

- Heat up **12.7 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **74C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **26.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (54.9%)	80 %	5
Grain	Viking Pilsner malt	1.24 kg (34.1%)	82 %	4
Grain	Viking Wheat Malt	0.4 kg (11%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	12.1 %
Boil	Citra	15 g	15 min	13.3 %
Boil	Amarillo	15 g	15 min	7.1 %
Boil	Mosaic	10 g	15 min	12.5 %
Dry Hop	Citra	15 g	14 day(s)	13.3 %
Dry Hop	Amarillo	15 g	14 day(s)	7.1 %
Dry Hop	Mosaic	15 g	14 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis