

# Idaho Gem West Coast IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **83**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **27 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (77.5%)	81 %	4
Grain	Rice, Flaked	1.2 kg (18.6%)	70 %	2
Sugar	Candi Sugar, Clear	0.25 kg (3.9%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Idaho Gem	33 g	60 min	13 %
Boil	Idaho Gem	50 g	20 min	13 %
Whirlpool	Idaho Gem	60 g	5 min	13 %
Dry Hop	Idaho Gem	150 g	3 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	1500 ml	FM