

# Mantium West Coast IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **57**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **11.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.7 kg (45.9%)	80 %	5
Grain	Viking Pilsner malt	2 kg (54.1%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	55 min	10 %
Boil	Mosaic	45 g	5 min	10 %
Boil	Citra	30 g	5 min	12 %
Dry Hop	Mosaic	25 g	5 day(s)	10 %
Dry Hop	Citra	20 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	50 ml	Fermentum Mobile