

# Owocowy West Coast

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **44**
- SRM **3.2**
- Style **American IPA**

## 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale	2 kg (41.7%)	80 %	4
Grain	Słód Pilzneński	2.8 kg (58.3%)	81 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	55 min	13 %
Boil	Mosaic	40 g	10 min	10 %
Boil	Citra	60 g	5 min	12 %
Dry Hop	Citra	100 g	3 day(s)	12 %
Dry Hop	Mosaic	30 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	20 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa Mango	2 g	Secondary	7 day(s)

Flavor	Pulpa Grejfrut	4 g	Secondary	7 day(s)
Flavor	Pulpa Ananas	1 g	Secondary	7 day(s)
Flavor	Ananas puszka	1 g	Secondary	3 day(s)