

# Summer west coast light IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **31**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (36.4%)	80 %	7
Grain	Briess - Pilsen Malt	1 kg (18.2%)	80.5 %	2
Grain	Monachijski	1 kg (18.2%)	80 %	16
Grain	Pszeniczny	1 kg (18.2%)	85 %	4
Grain	Żytni	0.5 kg (9.1%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	10 g	60 min	13 %
Boil	Nugget	10 g	30 min	13 %
Boil	Nugget	10 g	15 min	13 %
Whirlpool	Simcoe	20 g	1 min	13.2 %
Whirlpool	Chinook	20 g	1 min	13 %
Whirlpool	Amarillo	20 g	1 min	9.5 %
Whirlpool	Citra	20 g	1 min	12 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	1 g	Mash	1 min
Fining	mech irlandzki	1 g	Boil	15 min