

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 |