

Wes coast IPA

- Gravity **14 BLG**
- ABV ---
- IBU **40**
- SRM **5**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|---------------|-------|-----|
| Grain | Monachijski | 0.5 kg (8.6%) | 80 % | 16 |
| Grain | Pilzneński | 5 kg (86.2%) | 81 % | 4 |
| Grain | Carahell | 0.3 kg (5.2%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 15 g | 60 min | 15.5 % |
| Boil | Citra | 25 g | 10 min | 12 % |
| Boil | Ahtanum | 25 g | 1 min | 5 % |
| Dry Hop | Ahtanum | 25 g | 3 day(s) | 5 % |
| Dry Hop | Citra | 25 g | 3 day(s) | 12 % |
| Dry Hop | Summit | 25 g | 3 day(s) | 17 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 300 ml | Fermentum Mobile |