

# West Coast IPA 100%Pilznieński

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **75**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 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 **62 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	5.5 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Columbus/Tomahawk/Zeus	30 g	5 min	15.5 %
Boil	Sorachi Ace	15 g	50 min	10 %
Boil	Centennial	15 g	50 min	10.5 %
Aroma (end of boil)	Sorachi Ace	15 g	65 min	10 %
Boil	Centennial	15 g	65 min	10.5 %
Dry Hop	Zythos	60 g	4 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	125 ml	Fermentum Mobile

Starter 100g ekstraktu słodowego na 1l wody i 24 godziny startu

## Notes

- Kabzel złoty  
*Aug 25, 2018, 11:39 AM*