

West Coast IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **36**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21.4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (59.7%) | 80 % | 5 |
| Grain | Pilznieński | 2 kg (29.9%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (7.5%) | 85 % | 4 |
| Grain | słód zakwaszający | 0.2 kg (3%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Citra | 15 g | 20 min | 12 % |
| Boil | Amarillo | 15 g | 20 min | 9.5 % |
| Boil | Simcoe | 15 g | 20 min | 13.2 % |
| Boil | Citra | 15 g | 5 min | 12 % |
| Boil | Amarillo | 15 g | 5 min | 9.5 % |
| Boil | Simcoe | 15 g | 5 min | 13.2 % |
| Aroma (end of boil) | Citra | 15 g | 0 min | 12 % |
| Aroma (end of boil) | Amarillo | 15 g | 0 min | 9.5 % |
| Aroma (end of boil) | Simcoe | 15 g | 0 min | 13.2 % |
| Whirlpool | Citra | 15 g | 0 min | 12 % |
| Whirlpool | Amarillo | 15 g | 0 min | 9.5 % |

| | | | | |
|-----------|----------|------|----------|--------|
| Whirlpool | Simcoe | 15 g | 0 min | 13.2 % |
| Dry Hop | Citra | 30 g | 2 day(s) | 12 % |
| Dry Hop | Amarillo | 30 g | 2 day(s) | 9.5 % |
| Dry Hop | Simcoe | 30 g | 2 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|--------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale | Liquid | 30 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g | Boil | 10 min |