

## West Coast IPA #2 (z Radkiem)

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **40**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (33.3%)	80 %	5
Grain	Viking Pilsner malt	3.5 kg (58.3%)	82 %	4
Grain	Viking Wheat Malt	0.5 kg (8.3%)	83 %	5

### 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 %
Aroma (end of boil)	Citra	15 g	5 min	12 %
Aroma (end of boil)	Amarillo	15 g	5 min	9.5 %
Aroma (end of boil)	Simcoe	15 g	5 min	13.2 %
Whirlpool	Citra	30 g	0 min	12 %
Whirlpool	Amarillo	30 g	0 min	9.5 %
Whirlpool	Simcoe	30 g	0 min	13.2 %
Dry Hop	Citra	40 g	4 day(s)	12 %
Dry Hop	Amarillo	40 g	4 day(s)	9.5 %
Dry Hop	Simcoe	40 g	4 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	50 ml	Fermentum Mobile