

West Coast IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **64**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 7.8 kg (91.8%) | 82 % | 4 |
| Grain | Weyermann - Carapils | 0.4 kg (4.7%) | 78 % | 4 |
| Grain | Platki owsiane | 0.3 kg (3.5%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Magnum | 40 g | 60 min | 10.5 % |
| Boil | Simcoe | 20 g | 60 min | 13.2 % |
| Whirlpool | Cascade | 40 g | 15 min | 6 % |
| Whirlpool | Simcoe | 40 g | 15 min | 13.2 % |
| Dry Hop | Simcoe | 50 g | 3 day(s) | 13.2 % |
| Dry Hop | Cascade | 50 g | 3 day(s) | 6 % |
| Dry Hop | Galaxy | 100 g | 3 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-----------------------------|-----|---------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale | Culture | 1200 g | Fermentum Mobile |
|-----------------------------|-----|---------|--------|------------------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|---------|-------|
| Flavor | Skórka słodkiej pomaranczy | 15 g | Boil | 5 min |