

West Coast IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **46**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2 kg (41.7%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 2.8 kg (58.3%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Chinook | 10 g | 55 min | 13 % |
| Boil | Mosaic | 40 g | 10 min | 10 % |
| Boil | Citra | 60 g | 5 min | 12 % |
| Dry Hop | Mosaic | 30 g | 5 day(s) | 10 % |
| Dry Hop | Citra | 30 g | 5 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|------|-------|--------|------------|
| FM 54 Gorączka Kalifornijska | Ale | Slant | 300 ml | --- |

Notes

- Zmienić chmielę, chmielić na co najmniej 80 IBU i zacierać wytrawniej
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