

West Coast IPA na ligę

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **59**
- SRM **6.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **3 min** at **78C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (95.2%)	85 %	6
Grain	Viking Malt cookie	0.25 kg (4.8%)	80 %	50

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	60 min	12.8 %
Boil	Mosaic	20 g	15 min	12.8 %
Aroma (end of boil)	Citra	30 g	1 min	12 %
Dry Hop	Mosaic	100 g	2 day(s)	12.8 %
Dry Hop	lunga	50 g	2 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis