

## west coast ipa v.2

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **41**
- SRM **3.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.1 liter(s)**

### Steps

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

### Mash step by step

- Heat up **16.6 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.3 kg (41.7%)  | 80 %  | 5   |
| Grain | Strzegom Pilzneński  | 3.22 kg (58.3%) | 80 %  | 4   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 11 g   | 55 min | 10 %       |
| Boil    | Mosaic  | 44 g   | 10 min | 10 %       |
| Boil    | Citra   | 70 g   | 5 min  | 12 %       |

### Yeasts

| Name                              | Type | Form | Amount  | Laboratory      |
|-----------------------------------|------|------|---------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale  | Dry  | 12.65 g | Mangrove Jack's |

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 11.5 g | Boil    | 15 min |