

# WEST COAST IPA v12 #85

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **61**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20.6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **79.1 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.5 liter(s)**

## Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **75 C**, Time **7 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **45 min** at **72C**
- Keep mash **7 min** at **75C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield  | EBC |
|-------|-------------------|----------------|--------|-----|
| Grain | Mep©Ale           | 4.8 kg (86.5%) | 82.1 % | 5.5 |
| Grain | Viking - Rye malt | 0.25 kg (4.5%) | 81 %   | 8   |
| Grain | Płatki owsiane    | 0.5 kg (9%)    | 83 %   | 3   |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Warrior    | 20 g   | 60 min   | 14.7 %     |
| Boil                | Chinook PL | 20 g   | 20 min   | 8.6 %      |
| Aroma (end of boil) | Centennial | 25 g   | 10 min   | 9.5 %      |
| Aroma (end of boil) | Cascade US | 20 g   | 10 min   | 6.9 %      |
| Aroma (end of boil) | Centennial | 30 g   | 5 min    | 9.5 %      |
| Aroma (end of boil) | Cascade US | 30 g   | 1 min    | 6.9 %      |
| Dry Hop             | Centennial | 45 g   | 3 day(s) | 9.5 %      |
| Dry Hop             | Cascade US | 45 g   | 3 day(s) | 6.9 %      |

## Yeasts

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

|                             |     |       |        |                  |
|-----------------------------|-----|-------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale | Slant | 150 ml | Fermentum Mobile |
|-----------------------------|-----|-------|--------|------------------|

### Extras

| Type        | Name                  | Amount | Use for | Time  |
|-------------|-----------------------|--------|---------|-------|
| Water Agent | gips                  | 2 g    | Mash    | ---   |
| Water Agent | kwas mlekowy 80% [ml] | 3.25 g | Mash    | ---   |
| Water Agent | chlorek wapnia [ml]   | 5.14 g | Mash    | ---   |
| Water Agent | epsom                 | 1.5 g  | Mash    | ---   |
| Water Agent | mech irlandzki        | 3 g    | Boil    | 5 min |