

## West Coast IPA v2 #52

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **66**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **120 min**
- Evaporation rate **12 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **83.5 %**
- Liquor-to-grist ratio **3.96 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

### Steps

- Temp **64 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking pale ale	3.75 kg (74.4%)	79 %	6
Grain	Viking pilzneński	1.29 kg (25.6%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	11.12 g	60 min	14.7 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	30 g	20 min	12.5 %
Aroma (end of boil)	Centennial	30 g	15 min	9.4 %
Aroma (end of boil)	Simcoe	30 g	5 min	13.1 %
Aroma (end of boil)	Citra	30 g	1 min	13.6 %
Dry Hop	Simcoe	35 g	4 day(s)	13.1 %
Dry Hop	Citra	40 g	4 day(s)	13.6 %
Dry Hop	Mosaic	10 g	4 day(s)	12 %
Dry Hop	Centennial	40 g	4 day(s)	9.4 %
Dry Hop	Amarillo	10 g	4 day(s)	8.8 %
Dry Hop	Cascade US	15 g	4 day(s)	7.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	130 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	6 g	Mash	60 min
Water Agent	kwask mlekowy 80% [ml]	4.65 g	Mash	60 min
Water Agent	chlorek wapnia [ml]	1.72 g	Mash	60 min
Water Agent	epsom	3.5 g	Mash	60 min
Water Agent	mech irlandzki	3 g	Boil	5 min