

West Coast IPA ZM-2023

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **56**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **75 liter(s)**
- Trub loss **5 %**
- Size with trub loss **78.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **90.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **45.8 liter(s)**
- Total mash volume **64.1 liter(s)**

Steps

- Temp **64 C**, Time **90 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **45.8 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **63.1 liter(s)** of **76C** water or to achieve **90.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 10 kg (54.6%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 5 kg (27.3%) | 80 % | 5 |
| Grain | Pszeniczny Strzegom | 1.66 kg (9.1%) | 75 % | 5 |
| Grain | Strzegom Wiedeński | 1.66 kg (9.1%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Citra | 50 g | 50 min | 12 % |
| Boil | Mosaic | 150 g | 16 min | 10 % |
| Boil | Citra | 100 g | 16 min | 12 % |
| Aroma (end of boil) | Mosaic | 50 g | 2 min | 10 % |
| Dry Hop | Mosaic | 100 g | 4 day(s) | 10 % |
| Dry Hop | Citra | 100 g | 4 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|------|
| Water Agent | Gips piwowarski | 20 g | Mash | --- |