

West Coast IPA ZM2

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **69**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **8 %**
- Size with trub loss **54 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **62.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **31.3 liter(s)**
- Total mash volume **43.8 liter(s)**

Steps

- Temp **65 C**, Time **75 min**
- Temp **72 C**, Time **5 min**

Mash step by step

- Heat up **31.3 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **5 min** at **72C**
- Sparge using **43.8 liter(s)** of **76C** water or to achieve **62.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Pilzneński | 8 kg (64%) | 81 % | 4 |
| Grain | Pale Ale Strzegom | 2.5 kg (20%) | 80 % | 6 |
| Grain | Pszeniczny Strzegom | 1 kg (8%) | 75 % | 5 |
| Grain | Monachijski | 1 kg (8%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil | Citra | 50 g | 55 min | 12 % |
| Boil | Citra | 75 g | 15 min | 12 % |
| Boil | Mosaic | 50 g | 15 min | 10 % |
| Boil | Sorachi Ace | 75 g | 15 min | 10 % |
| Aroma (end of boil) | Sorachi Ace | 25 g | 1 min | 10 % |
| Aroma (end of boil) | Citra | 25 g | 1 min | 12 % |
| Dry Hop | Sorachi Ace | 100 g | 4 day(s) | 10 % |
| Dry Hop | Mosaic | 100 g | 4 day(s) | 12.1 % |
| Dry Hop | Citra | 50 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 | --- |