

West Coast IPA ZM3

- 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	---