

## West Cost Ipa 46

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **89**
- SRM **6.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **4 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **32 liter(s)**

### Steps

- Temp **63 C**, Time **70 min**
- Temp **75 C**, Time **5 min**

### Mash step by step

- Heat up **24.9 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **70 min** at **63C**
- Keep mash **5 min** at **75C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **31.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4 kg (56.3%)	80 %	4
Grain	Briess - Pale Ale Malt	1 kg (14.1%)	80 %	7
Grain	Słód pszeniczny Bestmalz	1 kg (14.1%)	82 %	5
Grain	Płatki owsiane	0.61 kg (8.6%)	85 %	3
Grain	Słód Caramunich Typ II Weyermann	0.36 kg (5.1%)	73 %	120
Grain	słód zakwaszający	0.14 kg (2%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	20 g	60 min	9.4 %
Boil	Mosaic	20 g	60 min	11.7 %
Boil	Centennial	50 g	15 min	9.4 %
Boil	Mosaic	50 g	15 min	11.7 %
Boil	Centennial	30 g	5 min	9.4 %
Boil	Mosaic	30 g	5 min	11.7 %
Dry Hop	Amarillo	20 g	6 day(s)	9.5 %

Dry Hop	Mosaic	20 g	6 day(s)	11.7 %
Dry Hop	Citra	50 g	6 day(s)	12 %
Dry Hop	Cascade	50 g	6 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM 54 Gorączka kalifornijska	Ale	Liquid	100 ml	FM