

# Ebbegarden West Coast IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **48**
- SRM **6.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **25.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (59.5%)	80 %	4
Grain	Briess - Rye Malt	2 kg (23.8%)	80 %	7
Grain	Fawcett - Pale Crystal	0.4 kg (4.8%)	72.8 %	90
Grain	Rice, Flaked	1 kg (11.9%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	30 g	60 min	8.3 %
Boil	Zula	30 g	20 min	8.3 %
Whirlpool	Zula	90 g	20 min	8.3 %
Dry Hop	Zula	150 g	3 day(s)	8.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Ebbegarden Kveik	Ale	Slant	70 ml	Norwegian Farmhouse

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Pozywka dla drozdzy	3 g	Boil	2 min
Water Agent	Kwas mlekowy do wysladzania	4 g	Mash	60 min