

## Kontynuując dalej (West Coast DIPA)

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **32**
- SRM **4.8**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	1 kg (16.7%)	85 %	3
Grain	Strzegom Pszeniczny	1 kg (16.7%)	81 %	6
Grain	Strzegom Pilzneński	4 kg (66.7%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Sorachi Ace	20 g	90 min	12.8 %
Whirlpool	Sorachi Ace	30 g	0 min	10 %
Dry Hop	Summit	100 g	2 day(s)	17 %
Dry Hop	Enigma (AUS)	100 g	2 day(s)	17.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	150 ml	Fermentum Mobile