

## 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 |