

## #Sowa 56 - West Coast IPA

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **71**
- SRM **9.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **79 C**, Time **5 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **79C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (62.5%)	80 %	5
Grain	Viking Colorado Crystal	1 kg (15.6%)	75 %	20
Liquid Extract	WES ekstrakt słodowy jasny	1.4 kg (21.9%)	80 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo 12.2023	30 g	18 min	9 %
Boil	Citra 12.2023	30 g	18 min	12.6 %
Boil	Simcoe 12.2022	30 g	18 min	13.3 %
Whirlpool	Amarillo 12.2023	30 g	10 min	9 %
Whirlpool	Citra 12.2023	30 g	10 min	12.6 %
Whirlpool	Simcoe 10.2023	30 g	10 min	12.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05 (3 x 11,5g)	Ale	Dry	23 g	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1.25 g	Boil	15 min