

# West Coast Black IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **69**
- SRM **31.8**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (85.7%)	80 %	5
Grain	Jęczmień palony	0.3 kg (4.3%)	5 %	985
Ześrutowane ziarno zalane zimną wodą na kilka godzin, do piwa dodawany jedynie płyn w celu zabarwienia brzezki.				
Sugar	cukier	0.4 kg (5.7%)	98 %	2
Grain	Carafa III	0.3 kg (4.3%)	5 %	1034
Ześrutowane ziarno zalane zimną wodą na kilka godzin, do piwa dodawany jedynie płyn w celu zabarwienia brzezki.				

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zeus	30 g	60 min	15.5 %
Aroma (end of boil)	Apollo	30 g	7 min	15 %
Aroma (end of boil)	Cascade	30 g	7 min	6 %
Aroma (end of boil)	Chinook	30 g	7 min	13 %
Dry Hop	Apollo	50 g	4 day(s)	15 %
Dry Hop	Cascade	50 g	4 day(s)	6 %
Dry Hop	Chinook	50 g	4 day(s)	13 %

## Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM54 Gorączka kalifornijska	Ale	Slant	200 ml	fermentum mobile

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	fhirfloc t	2.5 g	Boil	10 min
Water Agent	gips piwowarski	4 g	Mash	0 min