

West Coast Grapefruit IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **49**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|---------------|-------|-----|
| Grain | Castle Malting - Pilszeński 6-rzędowy | 5 kg (76.9%) | 80 % | 5 |
| Grain | Viking Pale Ale malt | 1 kg (15.4%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (7.7%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 20 g | 60 min | 13 % |
| Aroma (end of boil) | Apollo | 20 g | 20 min | 15 % |
| Aroma (end of boil) | Cascade | 50 g | 7 min | 6 % |
| Whirlpool | Chinook | 30 g | 0 min | 13 % |
| 30min 80°C | | | | |
| Dry Hop | Cascade | 100 g | 5 day(s) | 6 % |
| Dry Hop | Apollo | 30 g | 5 day(s) | 17 % |
| Dry Hop | Mosaic | 70 g | 5 day(s) | 12.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|----------------------------------|-----|--------|-------|-----|
| FM54 Gorączka kalifornijska | Ale | Liquid | 30 ml | --- |
| Zrobić starter 2-3 dni wcześniej | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------------|--------|-----------|----------|
| Flavor | Zest z grejpfruta | 50 g | Boil | 5 min |
| Flavor | Sok z grejpfruta | 1500 g | Secondary | 7 day(s) |
| Water Agent | gips piwowarski | 4 g | Mash | 0 min |
| Fining | whirfloc t | 2 g | Boil | 10 min |