

# West Coast IPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **76**
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 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 **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale	6 kg (100%)	79 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	45 g	60 min	17 %
Aroma (end of boil)	Mosaic	50 g	0 min	10 %
Dry Hop	Cascade	50 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	10 ml	Fermentum Mobile

## Notes

- mosaic na hopstand,  
do butelkowania witC (Kwas askorbinowy CZDA) 1g/5l  
*Apr 19, 2019, 11:28 AM*