

## West coast IPA 2 piwowar

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **3.6**
- 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 **17.9 liter(s)**
- Total mash volume **23 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **17.9 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (78.4%)	80 %	4
Grain	Płatki ryżowe	0.4 kg (7.8%)	60 %	3
Grain	Płatki pszeniczne	0.7 kg (13.7%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	lunga	40 g	45 min	11 %
Whirlpool	Citra	25 g	25 min	12 %
Whirlpool	Mosaic	25 g	25 min	10 %
Whirlpool	Nelson Sauvignon	25 g	25 min	11 %
Dry Hop	Citra	50 g	4 day(s)	12 %
Dry Hop	Mosaic	75 g	4 day(s)	10 %
Dry Hop	Nelson Sauvignon	75 g	4 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis