

# West Coast IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **46**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale   | 2 kg (41.7%)   | 79 %  | 6   |
| Grain | Strzegom Pilzneński | 2.8 kg (58.3%) | 80 %  | 4   |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Chinook | 10 g   | 55 min   | 13 %       |
| Boil    | Mosaic  | 40 g   | 10 min   | 10 %       |
| Boil    | Citra   | 60 g   | 5 min    | 12 %       |
| Dry Hop | Mosaic  | 30 g   | 5 day(s) | 10 %       |
| Dry Hop | Citra   | 30 g   | 5 day(s) | 12 %       |

## Yeasts

| Name                         | Type | Form  | Amount | Laboratory |
|------------------------------|------|-------|--------|------------|
| FM 54 Gorączka Kalifornijska | Ale  | Slant | 300 ml | ---        |

## Notes

- Zmienić chmiele, chmielić na co najmniej 80 IBU i zacierać wytrawniej  
*Jun 28, 2018, 7:06 PM*