

# West Coast IPA Brokuł

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **56**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **62 C**, Time **80 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **80 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7 kg (87.5%)	79 %	6
Grain	Rice, Flaked	0.5 kg (6.3%)	75 %	2
Sugar	cukier	0.5 kg (6.3%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	11.8 %
Aroma (end of boil)	Mosaic	80 g	15 min	11.8 %
Dry Hop	Mosaic	50 g	7 day(s)	11.8 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min