

West Coast IPA/Eng z Horizon

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **48**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (42.9%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 4 kg (57.1%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|----------|------------|
| Boil | Chinook | 15 g | 55 min | 13 % |
| Boil | Chinook | 30 g | 10 min | 13 % |
| Boil | Mosaic | 10 g | 10 min | 10 % |
| Boil | citra USA | 70 g | 5 min | 12.9 % |
| Dry Hop | citra USA | 38 g | 7 day(s) | 12.9 % |
| Dry Hop | Mosaic | 40 g | 7 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| S04 | Ale | Slant | 200 ml | --- |