

## west coast ipa v.2

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **41**
- SRM **3.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.1 liter(s)**

### Steps

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

### Mash step by step

- Heat up **16.6 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.3 kg (41.7%)	80 %	5
Grain	Strzegom Pilzneński	3.22 kg (58.3%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	11 g	55 min	10 %
Boil	Mosaic	44 g	10 min	10 %
Boil	Citra	70 g	5 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	12.65 g	Mangrove Jack's

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	11.5 g	Boil	15 min