

# West Coast IPA ZM3

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **71**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **75 liter(s)**
- Trub loss **5 %**
- Size with trub loss **78.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **86.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **45.7 liter(s)**
- Total mash volume **64 liter(s)**

## Steps

- Temp **64 C**, Time **90 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **45.7 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **59.2 liter(s)** of **76C** water or to achieve **86.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (27.3%)	81 %	4
Grain	Viking Pale Ale malt	10 kg (54.6%)	80 %	5
Grain	Pszeniczny Strzegom	1.65 kg (9%)	75 %	5
Grain	Strzegom Wiedeński	1.65 kg (9%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	58 min	12 %
Boil	Mosaic	50 g	58 min	10 %
Boil	Mosaic	100 g	15 min	10 %
Boil	Citra	100 g	15 min	12 %
Boil	Sorachi Ace	50 g	15 min	10 %
Aroma (end of boil)	Mosaic	50 g	2 min	10 %
Dry Hop	Mosaic	100 g	4 day(s)	10 %
Dry Hop	Citra	100 g	4 day(s)	12 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
US-05	Ale	Dry	11 g	Fermentis

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Water Agent	Gips piwowarski	20 g	Mash	---