

West Coast Polish IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **66**
- SRM **7.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **64 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Weyermann - Carared | 1 kg (14.7%) | 74 % | 50 |
| Grain | Weyermann - Pilsner Malt | 5 kg (73.5%) | 81 % | 4 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (7.4%) | 80 % | 5 |
| Sugar | Cukier | 0.3 kg (4.4%) | 98 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Sybilla | 35 g | 60 min | 7 % |
| Boil | lunga | 35 g | 58 min | 10 % |
| Boil | lunga | 15 g | 14 min | 10 % |
| Boil | Sybilla | 15 g | 12 min | 7 % |
| Boil | Lubelski | 15 g | 10 min | 4 % |
| Boil | Lubelski | 15 g | 1 min | 4 % |
| Dry Hop | lunga | 30 g | 2 day(s) | 10 % |
| Dry Hop | Sybilla | 30 g | 2 day(s) | 7 % |

| | | | | |
|---------|----------|------|----------|-----|
| Dry Hop | Lubelski | 45 g | 2 day(s) | 4 % |
|---------|----------|------|----------|-----|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 300 ml | Fermentis |