West Coast IPA/Eng by tb

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **51**
- SRM **4.1**
- 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

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

Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **15.8 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	2.5 kg *(41.7%)*	80 %	5
Grain	Strzegom Pilzneński	3.5 kg *(58.3%)*	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	13 g	55 min	13 %
Boil	Mosaic	50 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	Dry	100 g	---

Notes

- Zacieranie:
  Do 18l wody w temp. 68st wsypać ześrutowane słody.
  66st. przez 90 minut
  78 st przez 5 minut
  Wysładzać w temp. 80 st.

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Gotowanie: 60 minut
Chmiel Chinook 13g po 5 minutach od początku gotowania,
Chmiel Mosaic 50g po 50 minutach od początku gotowania,
Chmiel Citra 70 g po 55 minutach od początku gotowania
Fermentacja:
Burzliwa 18-21st. 14 dni,
Cicha 18-21 st. 7 dni (dodać 38g Citry i 40g Mosaic)
Butelkować z vit. C i białym cukrem.
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