

# Goryczka złota - West Coast IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **45**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **58 C**, Time **10 min**
- Temp **64 C**, Time **70 min**
- Temp **71 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **64.3C**
- Add grains
- Keep mash **10 min** at **58C**
- Keep mash **70 min** at **64C**
- Keep mash **30 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (72.7%)	81 %	4
Grain	Viking Pale Ale Zero	1 kg (18.2%)	79 %	6
Grain	Pszeniczny	0.5 kg (9.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	5 min	10 %
Boil	Amarillo	15 g	5 min	9.5 %
Boil	Citra	15 g	5 min	12 %
Boil	Mosaic	10 g	20 min	10 %
Boil	Amarillo	10 g	20 min	9.5 %
Boil	Citra	10 g	20 min	12 %
Boil	Eureka!	10 g	60 min	18 %
Dry Hop	Mosaic	25 g	6 day(s)	10 %
Dry Hop	Amarillo	25 g	6 day(s)	9.5 %
Dry Hop	Citra	25 g	6 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T (1szt ~2g)	2 g	Boil	10 min