

# Mantium West Coast IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **57**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **11.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.7 kg (45.9%) | 80 %  | 5   |
| Grain | Viking Pilsner malt  | 2 kg (54.1%)   | 82 %  | 4   |

## Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Mosaic | 20 g   | 55 min   | 10 %       |
| Boil    | Mosaic | 45 g   | 5 min    | 10 %       |
| Boil    | Citra  | 30 g   | 5 min    | 12 %       |
| Dry Hop | Mosaic | 25 g   | 5 day(s) | 10 %       |
| Dry Hop | Citra  | 20 g   | 5 day(s) | 12 %       |

## Yeasts

| Name                        | Type | Form   | Amount | Laboratory       |
|-----------------------------|------|--------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale  | Liquid | 50 ml  | Fermentum Mobile |