

Owocowy West Coast

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **38**
- SRM **3.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

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

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------|------------|-------|-----|
| Grain | Słód Pale Ale | 2 kg (40%) | 80 % | 4 |
| Grain | Słód Pilznieński | 3 kg (60%) | 81 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Centennial | 10 g | 45 min | 9.5 % |
| Boil | Cascade | 40 g | 15 min | 7.1 % |
| Boil | Citra | 20 g | 15 min | 12.9 % |
| Whirlpool | Citra | 30 g | 0 min | 12.9 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12.9 % |
| Dry Hop | Cascade | 60 g | 3 day(s) | 7.1 % |
| Dry Hop | Centennial | 40 g | 3 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-05 | Ale | Slant | 100 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------|--------|-----------|----------|
| Flavor | Pulpa Mango | 1700 g | Secondary | 7 day(s) |
| Flavor | Pulpa Marakuia | 1720 g | Secondary | 7 day(s) |