

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