

## Polska A aka West Coast

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **49**
- SRM **5.6**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                         | Amount         | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Pale ale clear choice        | 3.5 kg (58.3%) | 80 %  | 6   |
| Grain | Pszeniczny                   | 1 kg (16.7%)   | 85 %  | 4   |
| Grain | Chevallier Heritage Malt     | 1 kg (16.7%)   | 80 %  | 6   |
| Grain | Cara Blonde - Castle Malting | 0.5 kg (8.3%)  | 78 %  | 20  |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Citra   | 30 g   | 60 min   | 13.1 %     |
| Aroma (end of boil) | Citra   | 20 g   | 10 min   | 13.1 %     |
| Dry Hop             | WAI-ITI | 100 g  | 2 day(s) | 2.7 %      |
| Dry Hop             | Citra   | 50 g   | 2 day(s) | 13.1 %     |

### Yeasts

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