

## Session West Coast IPA

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **37**
- SRM **3.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **27.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **13.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

### Fermentables

| Type  | Name        | Amount       | Yield | EBC |
|-------|-------------|--------------|-------|-----|
| Grain | Pilznieński | 4 kg (87%)   | 81 %  | 4   |
| Grain | Pszeniczny  | 0.6 kg (13%) | 85 %  | 4   |

### Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Simcoe | 50 g   | 20 min   | 11.5 %     |
| Aroma (end of boil) | Simcoe | 25 g   | 0 min    | 11.5 %     |
| Whirlpool           | Simcoe | 25 g   | 0 min    | 13.2 %     |
| Whirlpool           | Citra  | 25 g   | 0 min    | 12 %       |
| Dry Hop             | Simcoe | 50 g   | 3 day(s) | 13.2 %     |
| Dry Hop             | Citra  | 50 g   | 3 day(s) | 12 %       |

### Yeasts

| Name                        | Type | Form   | Amount  | Laboratory       |
|-----------------------------|------|--------|---------|------------------|
| FM54 Gorączka kalifornijska | Ale  | Liquid | 1200 ml | Fermentum Mobile |

### Extras

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

|             |             |      |      |        |
|-------------|-------------|------|------|--------|
| Water Agent | lactic acid | 10 g | Mash | 60 min |
| Water Agent | CaSO4       | 2 g  | Mash | 60 min |
| Water Agent | whirlfloc   | 2 g  | Boil | 10 min |