

# WEST COAST BLACK VERMONT IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **66**
- SRM **23.1**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.2 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5.5 kg (84%)	80.5 %	2
Grain	Carafa II special	0.5 kg (7.6%)	70 %	812
Grain	Biscuit Malt	0.125 kg (1.9%)	79 %	45
Grain	Cookie	0.125 kg (1.9%)	79 %	50
Grain	bobik słodowany	0.3 kg (4.6%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PL	20 g	30 min	8 %
Boil	Ekuanot	30 g	30 min	14 %
Boil	Simcoe	30 g	15 min	13.2 %
Aroma (end of boil)	Simcoe	30 g	5 min	13.2 %
Dry Hop	Centennial	30 g	5 day(s)	10.5 %
Dry Hop	Willamette	30 g	5 day(s)	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Ale	Slant	200 ml	Gozdawa