

# West Coast IPA 14 BLG

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **46**
- SRM **4.3**
- 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 **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name            | Amount         | Yield | EBC |
|-------|-----------------|----------------|-------|-----|
| Grain | Castle Pale Ale | 2 kg (41.7%)   | 80 %  | 8   |
| Grain | Pilzneński      | 2.8 kg (58.3%) | 81 %  | 4   |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Chinook | 10 g   | 55 min   | 13 %       |
| Boil    | Mosaic  | 40 g   | 10 min   | 10 %       |
| Boil    | Citra   | 60 g   | 5 min    | 12 %       |
| Dry Hop | Citra   | 30 g   | 5 day(s) | 12 %       |
| Dry Hop | Mosaic  | 30 g   | 5 day(s) | 10 %       |

## Yeasts

| Name                              | Type | Form | Amount | Laboratory      |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale  | Dry  | 10 g   | Mangrove Jack's |

## Notes

- 15 L wody 66 \*C przez 90 minut  
78 \* C przez 5 minut

Wystudzenie 12 L woda 80 \*C

May 27, 2023, 4:12 PM