

# West Coast IPA 14° TwójBrowar

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **46**
- SRM **3.8**
- 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 **3.12 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15 liter(s)** of strike water to **73.4C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (41.7%)	80 %	5
Grain	Pilzneński	2.8 kg (58.3%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	55 min	13 %
Aroma (end of boil)	Mosaic	40 g	10 min	10 %
Aroma (end of boil)	Citra	60 g	5 min	12 %
Dry Hop	Citra	30 g	7 day(s)	12 %
Dry Hop	Mosaic	30 g	7 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	100 ml	Fermentum Mobile

## Notes

- Wylądowanie 12l 80°C  
Burzliwa 18-21°C 7-10 dni  
Cicha 18-21°C 6-7 dni  
Refermentacja glukozą 6g/l

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