

## West coast ipa

---

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **83**
- SRM **4.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 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 **62 C**, Time **60 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (50%)	79 %	6
Grain	Strzegom Pilzneński	2 kg (33.3%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (16.7%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	14 %
Aroma (end of boil)	Mosaic	25 g	15 min	11.8 %
Aroma (end of boil)	Citra	25 g	15 min	14.2 %
Aroma (end of boil)	Mosaic	25 g	5 min	11.8 %
Aroma (end of boil)	Citra	15 g	5 min	14.2 %
Dry Hop	Mosaic	50 g	4 day(s)	11.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM54	Ale	Liquid	1000 ml	Fermentum Mobile