

# West Coast IPA v1

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **42**
- SRM **4.4**
- Style **American 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 **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

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

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- 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	Viking Pale Ale malt	2.5 kg (38.5%)	80 %	5
Grain	Strzegom Pilzneński	3.5 kg (53.8%)	80 %	4
Grain	Weyermann pszeniczny jasny	0.5 kg (7.7%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	55 min	13 %
Aroma (end of boil)	Cascade	50 g	10 min	5.5 %
Aroma (end of boil)	Citra	70 g	5 min	12 %
Dry Hop	Citra	50 g	2 day(s)	12 %
Dry Hop	Cascade	50 g	2 day(s)	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	100 ml	---