

## West coast IPA v2

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- Gravity **14.3 BLG**
- ABV ---
- IBU **49**
- SRM **3.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **10 %**
- Size with trub loss **32.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.4 liter(s)**
- Total mash volume **32.6 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **65 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **24.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **38.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rahr - Premium Pilsner Malt	5 kg (61.4%)	80 %	4
Grain	Weyermann - Bohemian Pilsner Malt	2.6 kg (31.9%)	81 %	4
Grain	Briess - Carapils Malt	0.2 kg (2.5%)	74 %	3
Grain	Wheat, Torrified	0.2 kg (2.5%)	79 %	4
Grain	Acid Malt	0.14 kg (1.7%)	58.7 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	15 g	60 min	16.5 %
Boil	Chinook	20 g	20 min	11.3 %
Boil	Simcoe	20 g	20 min	12.6 %
Boil	Sabro	20 g	20 min	15 %
Whirlpool	Simcoe	50 g	0 min	13.2 %
Whirlpool	Chinook	50 g	0 min	13 %
Whirlpool	Sabro	50 g	0 min	15 %

Dry Hop	Simcoe	100 g	9 day(s)	13.2 %
Dry Hop	Chinook	100 g	9 day(s)	13 %
Dry Hop	Cascade	100 g	9 day(s)	5.5 %
Dry Hop	Ekuanot	100 g	9 day(s)	14.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	400 ml	Fermentum Mobile