

# West Coast IPA v8 #67

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **52**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.5 liter(s)**
- Boil time **100 min**
- Evaporation rate **15 %/h**
- Boil size **28.4 liter(s)**

## Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3.88 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **77 C**, Time **7 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **7 min** at **77C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount          | Yield | EBC |
|-------|------------------------|-----------------|-------|-----|
| Grain | Viking pilzneński      | 3 kg (58.2%)    | 80 %  | 4   |
| Grain | Viking pale ale        | 2.1 kg (40.7%)  | 79 %  | 6   |
| Grain | Viking - monachijski I | 0.055 kg (1.1%) | 78 %  | 16  |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Warrior    | 15 g   | 60 min   | 14.7 %     |
| Aroma (end of boil) | Simcoe     | 30 g   | 10 min   | 13.3 %     |
| Aroma (end of boil) | Simcoe     | 40 g   | 5 min    | 13.3 %     |
| Aroma (end of boil) | Citra      | 40 g   | 1 min    | 13.7 %     |
| Aroma (end of boil) | Cascade PL | 20 g   | 1 min    | 5.5 %      |
| Dry Hop             | Citra      | 40 g   | 3 day(s) | 13.7 %     |
| Dry Hop             | Cascade PL | 30 g   | 3 day(s) | 5.5 %      |
| Dry Hop             | Mosaic     | 20 g   | 3 day(s) | 12.1 %     |
| Dry Hop             | Simcoe     | 40 g   | 3 day(s) | 13.3 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                      |     |       |        |                  |
|----------------------|-----|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 138 ml | Fermentum Mobile |
|----------------------|-----|-------|--------|------------------|

### Extras

| Type        | Name                  | Amount | Use for | Time  |
|-------------|-----------------------|--------|---------|-------|
| Water Agent | gips                  | 5.5 g  | Mash    | ---   |
| Water Agent | kwas mlekowy 80% [ml] | 4.94 g | Mash    | ---   |
| Water Agent | chlorek wapnia [ml]   | 1.72 g | Mash    | ---   |
| Water Agent | epsom                 | 2 g    | Mash    | ---   |
| Water Agent | mech irlandzki        | 3 g    | Boil    | 5 min |