

# West Coast IPA ZM2

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **64**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **8 %**
- Size with trub loss **54 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **63.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **32.3 liter(s)**
- Total mash volume **45.1 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**
- Temp **72 C**, Time **5 min**

## Mash step by step

- Heat up **32.3 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **5 min** at **72C**
- Sparge using **44.3 liter(s)** of **76C** water or to achieve **63.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	8 kg (62%)	81 %	4
Grain	Pale Ale Strzegom	2.5 kg (19.4%)	80 %	6
Grain	Pszeniczny Strzegom	1.2 kg (9.3%)	75 %	5
Grain	Monachijski	1.2 kg (9.3%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	150 g	15 min	12 %
Boil	Mosaic	130 g	15 min	10 %
Aroma (end of boil)	Citra	50 g	1 min	12 %
Aroma (end of boil)	Mosaic	20 g	4 min	10 %
Dry Hop	Mosaic	100 g	4 day(s)	12.1 %
Dry Hop	Citra	150 g	4 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	20 g	Mash	---