West Coast IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **38**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.6 kg *(94.7%)*	80 %	4
Grain	słód Caramel	0.15 kg *(3.9%)*	75 %	10
Grain	Weyermann - Acidulated Malt	0.05 kg *(1.3%)*	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	8 g	60 min	14.5 %
Boil	Citra	5 g	15 min	12.9 %
Boil	Citra	5 g	10 min	12.9 %
Boil	Citra	5 g	5 min	12.9 %
Whirlpool	Azacca	10 g	10 min	12 %
Dry Hop	Azacca	40 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	400 ml	---

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Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	2 g	Boil	15 min
Other	Łuska ryżowa	100 g	Mash	5 min

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