

T#50 West Coast Ipa - 2

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **50**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **26.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **24.7 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **19.4 liter(s)** of strike water to **73.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **26.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carapils	0.25 kg (4.8%)	78 %	4
Grain	Strzegom Pilzneński	5 kg (95.2%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Boil	Simcoe	25 g	10 min	12.7 %
Aroma (end of boil)	Centennial	50 g	0 min	9.9 %
Aroma (end of boil)	Citra	75 g	0 min	12.4 %
Dry Hop	Simcoe	25 g	0 day(s)	12.7 %
Dry Hop	Citra	25 g	0 day(s)	12.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	200 ml	Fermentum Mobile