

## #14 West Coast IPA v2

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **75**
- SRM **6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.4 liter(s)**
- Total mash volume **37.8 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **29.4 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **76C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (71.4%)	80 %	5
Grain	Weyermann - Carapils	0.5 kg (6%)	78 %	4
Grain	Strzegom Monachijski typ I	1.5 kg (17.9%)	79 %	16
Grain	Rice, Flaked	0.4 kg (4.8%)	70 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Simcoe	60 g	60 min	13.2 %
Aroma (end of boil)	Simcoe	10 g	15 min	13.2 %
Aroma (end of boil)	Citra	10 g	15 min	12 %
Whirlpool	Citra	40 g	0 min	12 %
Whirlpool	Mosaic	20 g	0 min	10 %
Dry Hop	Mosaic	40 g	3 day(s)	10 %
Dry Hop	Citra	20 g	3 day(s)	12 %
Dry Hop	Simcoe	10 g	3 day(s)	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	150.1 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
Fining	whirflock	0.6 g	Boil	10 min

### Notes

- merdać fermentorem na cichej 3 razy dziennie, a jak jest dobry humor to możesz nawet 5 razy.  
*Feb 26, 2019, 10:44 PM*