

#16 - West Coast IPA - "Portos"

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **61**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Crisp - Pale Ale / Pils	6 kg (96%)	81 %	4.5
Grain	Weyermann - Carapils	0.25 kg (4%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	60 g	60 min	11 %
Aroma (end of boil)	Amarillo	125 g	0 min	9.5 %
Dry Hop	Amarillo	125 g	3 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
OYL-071 Lutra™ Kveik	Ale	Slant	100 ml	Omega Yeast

Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	10 min
Other	Witamina C	2 g	Bottling	---

Notes

- Celować w 20L / 16BLG po gotowaniu i dolać ok. 2L wody.
Jun 27, 2021, 11:30 PM