

#3 West Coast IPA Nevada

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **79**
- SRM **10.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **12 %**
- Size with trub loss **21.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **17 %/h**
- Boil size **28.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal pilszeński jasny	5 kg (100%)	80 %	25

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	13.2 %
Boil	Citra	10 g	30 min	12 %
Boil	Simcoe	25 g	25 min	13.2 %
Boil	Centennial	20 g	25 min	10.5 %
Boil	Amarillo	20 g	25 min	9.5 %
Boil	Simcoe	10 g	5 min	13.2 %
Boil	Centennial	10 g	5 min	10.5 %
Boil	Amarillo	10 g	5 min	9.5 %
Dry Hop	Citra	40 g	4 day(s)	12 %
Dry Hop	Amarillo	20 g	2 day(s)	9.5 %
Dry Hop	Centennial	20 g	2 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	4 g	Boil	15 min

Notes

- Warka nr 3, nauki ciąg dalszy - za dużo IBU, celować w max 60-65, chmiele na 30-25 minut bez sensu, zdecydowanie za mało dałem na chmielenie na zimno, powinno przy 20 litrach być minimum 100 gram
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