

#31 - West Coast IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **46**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **29.4 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	4.5 kg (64.3%)	79 %	5
Grain	Pale Ale Maris Otter (stary sól)	2.5 kg (35.7%)	79 %	7.5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ella (AUS)	25 g	50 min	15.1 %
Boil	Barbe Rouge	30 g	20 min	6.6 %
Boil	Barbe Rouge	20 g	10 min	6.6 %
Aroma (end of boil)	Barbe Rouge	10 g	1 min	6.6 %
Dry Hop	Barbe Rouge	35 g	5 day(s)	6.6 %
Wersja A				
Dry Hop	Ella (AUS)	40 g	5 day(s)	15.1 %
Wersja B				

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Notes

- 2,5kg stary słód Pale Ale Maris Otter z 2016r. z zamkniętego worka. Z wyglądu ok

Fermentacja
17-18°C do 4BLG

CICHA

3 Października:

A: 13L + 35g Barbe Rogue

B: 12,5L + 40g Ella

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