

#34 West Coast IPA Wai-iti

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **61**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **65 C**, Time **80 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **80 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (84.6%)	60 %	5
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3
Grain	Strzegom Monachijski typ I	0.5 kg (7.7%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	10 %
Boil	Mosaic	30 g	30 min	10.3 %
Boil	Mosaic	10 g	15 min	10.3 %
Boil	WAI-ITI	20 g	15 min	1.5 %
Boil	Waimea	20 g	15 min	13.4 %
Aroma (end of boil)	WAI-ITI	30 g	5 min	1.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa u.s. west coast	Ale	Dry	10 g	Gozdawa
Nie ruszyły...				

US-05	Ale	Dry	11 g	Safale
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Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	10 g	Boil	5 min
Trochę za dużo.				