

## #50 West Coast IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **43**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **13.2 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **18.2 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **14.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **21 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.75 kg (88.2%)	81 %	5
Grain	Pszeniczny	0.15 kg (3.5%)	85 %	4
Grain	Płatki owsiane	0.15 kg (3.5%)	85 %	3
Sugar	White Sugar, Clear	0.2 kg (4.7%)	100 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	28 g	60 min	12.8 %
Whirlpool	Cascade	100 g	0 min	6 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %
Dry Hop	Ekuanot	20 g	3 day(s)	13.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

### Notes

- Zmieniłem słód ze Świata Słodu na słód z Castle - wydajność zacierania wzrosła z 65 do 85%. Woda modyfikowana na Light Colour & Hoppy. Woda Zakwaszana na oko do jakichś 5.7

15,1 Bx?  
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