

IIPPAA klon Double West Coast

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **73**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (90.9%) | 82 % | 4 |
| Sugar | glucose | 0.4 kg (7.3%) | 100 % | --- |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (1.8%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 30 g | 30 min | 15.5 % |
| Dry Hop | Mosaic MX | 75 g | 2 day(s) | 12.3 % |
| Dry Hop | Simcoe | 60 g | 2 day(s) | 12.9 % |
| Dry Hop | Citra | 50 g | 2 day(s) | 12.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|--------|--------|------------|
| Safale S-04 | Ale | Liquid | 100 ml | Fermentis |

Notes

- Woda RO:kran 1:1
 - zacieranie 18 L - gips 3 gr
 - wysładzanie 9 L - kwas mlekowy 2,5ml*Dec 15, 2022, 5:30 PM*