

## P.40 - West Coast IPA 2

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **39**
- SRM **5.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **29.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **20.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5.7 kg (80.3%)	85 %	7
Grain	Chleb pszenny	1 kg (14.1%)	81 %	3
Sugar	Glukoza	0.4 kg (5.6%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Idaho 7	30 g	20 min	14.1 %
Whirlpool	Idaho 7	50 g	20 min	14.1 %
Dry Hop	Idaho 7	70 g	5 day(s)	14.1 %
Dry Hop	El Dorado	150 g	5 day(s)	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

### Notes

- Woda do zacierania 21 L.
  - Kwas mlekowy - 3,4 ml
  - Chlorek wapnia (CaCl2) - 2,1 g
  - Gips piwowarski (CaSO4) - 3,6 g

- Sól epsom ( $\text{MgSO}_4$ ) - 3,2 g
- Woda do wyładzania 24 l
- Kwas mlekowy - 3,8 ml
- Chlorek wapnia ( $\text{CaCl}_2$ ) - 2,4 g
- Gips piwowarski ( $\text{CaSO}_4$ ) - 4,1 g
- Sól epsom ( $\text{MgSO}_4$ ) - 3,6 g

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