

## Session West Coast IPA #4 - Browar na Wyżynie

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **3.7**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **4 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

### Fermentables

| Type  | Name                           | Amount     | Yield | EBC |
|-------|--------------------------------|------------|-------|-----|
| Grain | pilzński 2RS<br>Castle Malting | 4 kg (80%) | 81 %  | 4   |
| Grain | pszeniczny Castle<br>Malting   | 1 kg (20%) | 83 %  | 5   |

### Hops

| Use for             | Name                               | Amount | Time    | Alpha acid |
|---------------------|------------------------------------|--------|---------|------------|
| First Wort          | lunga (Polishhops) -<br>granulat   | 5 g    | 100 min | 10 %       |
| Boil                | Cashmere (Usa<br>Hops)             | 14 g   | 15 min  | 7.9 %      |
| Boil                | HBC 692 (Yakima<br>Chief)          | 28 g   | 15 min  | 6.7 %      |
| Aroma (end of boil) | HBC 692 (Yakima<br>Chief)          | 28 g   | 5 min   | 6.7 %      |
| Aroma (end of boil) | Pink Boots Blend<br>(Yakima Chief) | 14 g   | 5 min   | 10.5 %     |
| Aroma (end of boil) | Simcoe Cryo Hops<br>(Yakima Chief) | 14 g   | 5 min   | 23.1 %     |
| Whirlpool           | HBC 692 (Yakima<br>Chief)          | 28 g   | 0 min   | 6.7 %      |

|           |                                 |      |          |        |
|-----------|---------------------------------|------|----------|--------|
| Whirlpool | Pink Boots Blend (Yakima Chief) | 14 g | 0 min    | 10.5 % |
| Whirlpool | Cashmere (Usa Hops)             | 14 g | 0 min    | 7.9 %  |
| Dry Hop   | Simcoe Cryo Hops (Yakima Chief) | 14 g | 0 day(s) | 23.1 % |
| Dry Hop   | HBC 692 (Yakima Chief)          | 28 g | 3 day(s) | 6.7 %  |
| Dry Hop   | Pink Boots Blend (Yakima Chief) | 28 g | 3 day(s) | 10.5 % |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM12 W szkocką kratę | Ale  | Slant | 350 ml | Fermentum Mobile |

## Extras

| Type        | Name                           | Amount | Use for | Time   |
|-------------|--------------------------------|--------|---------|--------|
| Fining      | mech irlandzki                 | 2 g    | Boil    | 15 min |
| Water Agent | siarczan wapnia                | 8 g    | Mash    | 70 min |
| Water Agent | chlorek wapnia                 | 2 g    | Mash    | 70 min |
| Water Agent | kwas fosforowy 75% zacier      | 5 g    | Mash    | 70 min |
| Water Agent | kwas fosforowy 75% wysładzanie | 2 g    | Mash    | 70 min |

## Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=8HTG8JR>  
 Ca+2 Mg+2 Na+ Cl- SO4-2 HCO  
 68.8 0.0 131.0 46.6 154.5 0.052  
 Mash pH \*: 5.24  
 SO42-/Cl- ratio: 3.3 More Bitter  
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