

West Coast IPA 2021 (Bitter Sweet Symphony)

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **43**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **12.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	2.64 kg (65.3%)	81 %	4
Grain	Viking Pilsner malt	1.2 kg (29.7%)	82 %	4
Grain	Rice, Flaked	0.2 kg (5%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	mosaic	25 g	30 min	12.3 %
Aroma (end of boil)	Mosaic	10 g	5 min	10 %
Aroma (end of boil)	Citra	10 g	5 min	11.8 %
Dry Hop	Citra	15 g	3 day(s)	11.8 %
Dry Hop	Mosaic	50 g	3 day(s)	12.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	150 ml	---

Notes

- Woda Oaza 17.5L + 1.5L R.O + 1L kranówka

2.5gr gips piwowarski
1 gr sól kuchenna NaCl niejodowana
5ml kwasu mlekowego obniżył Ph do 6.67 wg żółtego Phmetru
dodane do całości, odebrałem 6L wody do wyśładzania
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