

West Coast IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **63**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzneński | 5.5 kg (91.7%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (8.3%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil | Centennial | 40 g | 60 min | 10.5 % |
| Aroma (end of boil) | Centennial | 20 g | 10 min | 10.5 % |
| Aroma (end of boil) | Ekuanot | 50 g | 5 min | 14 % |
| Aroma (end of boil) | Ekuanot | 50 g | 0 min | 14 % |
| Aroma (end of boil) | Sorachi Ace | 50 g | 0 min | 10 % |
| Dry Hop | Ekuanot | 100 g | 3 day(s) | 14 % |
| Dry Hop | Sorachi Ace | 50 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|--------|------------------|
| FM10 O czym szumią wierzby | Ale | Liquid | 200 ml | Fermentum Mobile |

Notes

- Fermentacja 18 stopni start przez 4-5 dni, potem podbite do 20-21.
Dec 19, 2022, 9:39 AM