

West Coast IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **38**
- SRM **4.1**
- 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 **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3.5 kg (58.3%) | 82 % | 4 |
| Grain | Viking Pale Ale malt | 2 kg (33.3%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (8.3%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Citra | 15 g | 20 min | 12 % |
| Boil | Amarillo | 15 g | 20 min | 9.5 % |
| Boil | Simcoe | 15 g | 20 min | 13.2 % |
| Boil | Citra | 15 g | 5 min | 12 % |
| Boil | Amarillo | 15 g | 5 min | 9.5 % |
| Boil | Simcoe | 15 g | 5 min | 13.2 % |
| Whirlpool | Citra | 20 g | 0 min | 12 % |
| Whirlpool | Amarillo | 20 g | 0 min | 9.5 % |
| Whirlpool | Simcoe | 20 g | 0 min | 13.2 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|--------|-----------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |
|--------------|-----|-----|--------|-----------|

Notes

- Fermentacja 3 tygodnie w temperaturze 19-20 C (na ostatnie 4 dni wrzucić chmiel na zimno)
Aug 20, 2019, 12:06 PM