

West Coast IPA na II Wielkopolski KPD

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **60**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **76C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.2 kg (91.3%)	81 %	4
Grain	Weyermann - Carapils	0.4 kg (8.7%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	50 min	11.1 %
Boil	Citra	50 g	1 min	12 %
Boil	Chinook	10 g	1 min	11.1 %
Boil	Elani	100 g	1 min	5.7 %
Dry Hop	Galaxy	50 g	2 day(s)	15 %
Dry Hop	Nectaron	50 g	2 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Liquid	1000 ml	White Labs

Notes

- <https://www.facebook.com/wielkopolski.konkurs>

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

<https://wielkopolski-konkurs-piw-domowych.breward.app>

Dodatek wpisany na ostatnią minutę realnie pójdzie po schłodzeniu brzezki do 75-80 st. C
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