

West Coast IPA WKPD 2025

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **59**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5.2 kg (94.5%)	82 %	4
Grain	Viking - Carabody	0.3 kg (5.5%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	14.4 %
Boil	Simcoe	20 g	30 min	14.4 %
Aroma (end of boil)	Simcoe	15 g	15 min	14.4 %
Dry Hop	Mosaic Cryo	25 g	2 day(s)	21.3 %
Dry Hop	Talus	100 g	2 day(s)	7.8 %
Dry Hop	Idaho 7	100 g	2 day(s)	12.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Liquid	50 ml	Omega

Notes

- Woda kran 28,9L -> 3 ml kwas mlekowy
Jan 16, 2025, 6:14 PM