

West Coast IPA z pie*dolnięciem

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **69**
- SRM **4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (93.8%) | 80 % | 4 |
| Grain | Weyermann - Carapils | 0.2 kg (6.3%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------|--------|----------|------------|
| Boil | Chinook | 20 g | 60 min | 13 % |
| Whirlpool | Citra | 25 g | 10 min | 13 % |
| Whirlpool | Idaho 7 | 25 g | 10 min | 12.7 % |
| Dry Hop | El Dorado | 50 g | 3 day(s) | 15 % |
| Dry Hop | Citra | 25 g | 2 day(s) | 12 % |