

West Coast WKPD 23

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **56**
- SRM **4.3**
- 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 **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 4.5 kg (76.3%) | 80.5 % | 4 |
| Grain | BESTMALZ - Best Wheat Malt | 0.6 kg (10.2%) | 82 % | 4 |
| Grain | Rice, Flaked | 0.4 kg (6.8%) | 70 % | 2 |
| Grain | Weyermann - Carapils | 0.2 kg (3.4%) | 78 % | 4 |
| Sugar | Candi Sugar, Clear | 0.2 kg (3.4%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|----------|------------|
| Boil | Simcoe PK | 35 g | 60 min | 13.2 % |
| Aroma (end of boil) | Simcoe PK | 15 g | 10 min | 13.2 % |
| Dry Hop | Citra TB | 100 g | 3 day(s) | 12 % |
| Dry Hop | Mosaic TB | 100 g | 3 day(s) | 11.8 % |
| Dry Hop | Simcoe TB | 50 g | 3 day(s) | 13.2 % |

Notes

- Woda RO kran 1:1
zacieranie 23L - 3.5 ml kwasu mlekowego
wysładzanie 7,5L - 2 ml kwasu mlekowego

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