

West Coast 2.0

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **69**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	7 kg (87.5%)	82 %	4
Grain	Płatki ryżowe	1 kg (12.5%)	60 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	40 g	60 min	11 %
Boil	Azacca	15 g	10 min	14 %
Boil	Simcoe	15 g	10 min	13.2 %
Whirlpool	Azacca	35 g	20 min	14 %
Whirlpool	Simcoe	35 g	20 min	13.2 %
Dry Hop	Azacca	50 g	3 day(s)	14 %
Dry Hop	Simcoe	50 g	3 day(s)	13.2 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	10 g	Mash	60 min
Water Agent	Chlorek wapnia	3 g	Mash	60 min
Water Agent	Kreda(Redukwas)	4 g	Mash	60 min
Water Agent	Kwas mlekowy 80%	1.3 g	Mash	0 min

Notes

- Kwas mlekowy 80% 1.3ml-22l wody do wysładzania.
Profil wody (jasny, chmielowy):Ca-111.3/Mg-4/Na-4/Cl-50.6/SO4-149.8/HCO3-99/
Start fermentacji w 20°C, po 4 dniach stopniowe podnoszenie temperatury do 25°C.
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