

## #3 West Coast IPA Nevada

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **79**
- SRM **10.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **12 %**
- Size with trub loss **21.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **17 %/h**
- Boil size **28.9 liter(s)**

### Fermentables

| Type           | Name                     | Amount      | Yield | EBC |
|----------------|--------------------------|-------------|-------|-----|
| Liquid Extract | Bruntal pilzneński jasny | 5 kg (100%) | 80 %  | 25  |

### Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Simcoe     | 15 g   | 60 min   | 13.2 %     |
| Boil    | Citra      | 10 g   | 30 min   | 12 %       |
| Boil    | Simcoe     | 25 g   | 25 min   | 13.2 %     |
| Boil    | Centennial | 20 g   | 25 min   | 10.5 %     |
| Boil    | Amarillo   | 20 g   | 25 min   | 9.5 %      |
| Boil    | Simcoe     | 10 g   | 5 min    | 13.2 %     |
| Boil    | Centennial | 10 g   | 5 min    | 10.5 %     |
| Boil    | Amarillo   | 10 g   | 5 min    | 9.5 %      |
| Dry Hop | Citra      | 40 g   | 4 day(s) | 12 %       |
| Dry Hop | Amarillo   | 20 g   | 2 day(s) | 9.5 %      |
| Dry Hop | Centennial | 20 g   | 2 day(s) | 10.5 %     |

### Yeasts

| Name                              | Type | Form | Amount | Laboratory      |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale  | Dry  | 10 g   | Mangrove Jack's |

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 4 g    | Boil    | 15 min |

### Notes

- Warka nr 3, nauki ciąg dalszy - za dużo IBU, celować w max 60-65, chmiele na 30-25 minut bez sensu, zdecydowanie za mało dałem na chmienie na zimno, powinno przy 20 litrach być minimum 100 gram  
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