Ol' New School (West Coast Ipa)

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **43**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5 kg *(83.3%)*	80.5 %	2
Grain	Carahell	0.5 kg *(8.3%)*	77 %	26
Grain	Briess - Carapils Malt	0.5 kg *(8.3%)*	74 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Chinook	20 g	80 min	13 %
Whirlpool	Chinook	30 g	10 min	13 %
Whirlpool	Centennial	30 g	10 min	10.5 %
Dry Hop	Chinook	25 g	---	13 %
kiedy blg jest pomiędzy 4-6				
Dry Hop	Centennial	25 g	---	10.5 %
kiedy blg jest pomiędzy 4-6				
Dry Hop	Galaxy	70 g	---	15 %
Kiedy blg jest poniżej 4				
Dry Hop	Vic Secret	70 g	---	16.3 %
Kiedy blg jest poniżej 4				

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	Fermentis

Notes

- Po 3 dniach od ustabilizowania się końcowego Blg cold crash przez tydzień. Nagazowanie 2,4 vol.
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