

# West Coast IPA na II Wielkopolski KPD

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **60**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **76C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 4.2 kg (91.3%) | 81 %  | 4   |
| Grain | Weyermann - Carapils | 0.4 kg (8.7%)  | 78 %  | 4   |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Chinook | 40 g   | 50 min   | 11.1 %     |
| Boil    | Citra   | 50 g   | 1 min    | 12 %       |
| Boil    | Chinook | 10 g   | 1 min    | 11.1 %     |
| Boil    | Elani   | 100 g  | 1 min    | 5.7 %      |
| Dry Hop | Galaxy  | 50 g   | 2 day(s) | 15 %       |
| Dry Hop | Motueka | 50 g   | 2 day(s) | 7 %        |

## Yeasts

| Name                           | Type | Form   | Amount  | Laboratory |
|--------------------------------|------|--------|---------|------------|
| WLP090 - San Diego Super Yeast | Ale  | Liquid | 1000 ml | White Labs |

## Notes

- <https://www.facebook.com/wielkopolski.konkurs>

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

<https://wielkopolski-konkurs-piw-domowych.breward.app>

Dodatek wpisany na ostatnią minutę realnie pójdzie po schłodzeniu brzeczki do 75-80 st. C  
*Dec 19, 2024, 8:31 PM*