

West Coast IPA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **75**
- SRM **3.4**
- 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 **15 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (100%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Whirlpool	Simcoe	50 g	5 min	13.2 %
Whirlpool	Citra	50 g	20 min	12 %
Whirlpool	Amarillo	50 g	20 min	9.5 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gulo Ale OYL-501	Ale	Liquid	200 ml	Omega
Lutra OYL-071	Ale	Slant	50 ml	Omega

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	9 g	Mash	60 min
Water Agent	Epsom	1 g	Mash	60 min
Water Agent	Sól kuchenna	1 g	Mash	60 min
Water Agent	Chlorek wapnia	2 g	Mash	60 min
Water Agent	Kwas mlekowy 80%	5 g	Mash	60 min
Water Agent	Whirflock	3 g	Boil	10 min

Notes

- Profil wody (chmielowy) :Ca-89.3/Mg-6.7/Na-14.9/Cl-57.3/SO4-167.3/HCO3-41
Kwas mlekowy do korekty pH zacieru (pH 5.2-.5.3) i wody do wyśładzania (1ml kwasu)
pH na wybiciu około 5.1
Fermentacja Gulo Ale: start 21°C, po 1 dniu podniesienie temp. 23°C, w 4dniu temp. 25°C
Fermentacja Lutra: Start i cała fermentacja w temp pokojowej
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