

West Coast Right on Time

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **52**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Steps

- Temp **70 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **75 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	simpsons - pale ale	3.6 kg (87.8%)	80 %	5
Grain	Rice, Flaked	0.5 kg (12.2%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	10 g	45 min	9.4 %
Boil	Mosaic	25 g	30 min	12.8 %
Dry Hop	Mosaic	30 g	3 day(s)	12.8 %
Dry Hop	Citra	30 g	3 day(s)	13.5 %
Dry Hop	Simcoe	50 g	3 day(s)	12.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	1 g	Boil	10 min

Notes

- Woda RO modyfikowana odwrotnie do NEIPA:

Zacieranie 14.5L
Gips 2.8 g
Chlorek wapnia 1.4 g

Wysładzanie 6L
Gips 4
Chlorek 2

Do gotowania dorzucić (po przeliczeniu do objętości)

Epsom - 1.7g/10L

NaCl - 0.6g/10L

Apr 6, 2022, 8:42 PM