

West Coast IPA #1 - Browar na Wyżynie

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **50**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **6 %**
- Size with trub loss **18 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **64 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	piłżeński Viking Malt	2.1 kg (45.7%)	80 %	5
Grain	pale ale Viking Malt	2.1 kg (45.7%)	79 %	8
Grain	pszeniczny Viking Malt	0.2 kg (4.3%)	81 %	5
Sugar	cukier	0.2 kg (4.3%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe (USA) - granulát	10 g	20 min	13.3 %
Boil	Amarillo (USA) - granulát	10 g	20 min	7.5 %
Boil	Galena (USA) - granulát	10 g	20 min	14.2 %
Aroma (end of boil)	Simcoe (USA) - granulát	20 g	7 min	13.3 %
Aroma (end of boil)	Amarillo (USA) - granulát	20 g	7 min	7.5 %
Aroma (end of boil)	Galena (USA) - granulát	20 g	7 min	14.2 %

Whirlpool	Simcoe (USA) - granulat	30 g	30 min	13.3 %
Whirlpool	Amarillo (USA) - granulat	30 g	30 min	7.5 %
Whirlpool	Galena (USA) - granulat	30 g	30 min	14.2 %
Dry Hop	Simcoe (USA) - granulat	40 g	7 day(s)	13.3 %
Dry Hop	Amarillo (USA) - granulat	40 g	7 day(s)	7.5 %
Dry Hop	Galena (USA) - granulat	40 g	7 day(s)	14.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	30 ml	FM

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min
Other	cukier	200 g	Boil	5 min

Notes

- Chmiel na whirlpool 80C 30 minut.
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