

#06 Session West Coast IPA

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **77**
- SRM **5.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **9.9 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **7.6 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzniejszy | 2 kg (87%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 0.2 kg (8.7%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 0.1 kg (4.3%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Warrior | 10 g | 25 min | 15.5 % |
| Boil | Warrior | 10 g | 15 min | 15.5 % |
| Boil | Warrior | 10 g | 5 min | 15.5 % |
| Whirlpool | Centennial | 30 g | 30 min | 10.5 % |
| Dry Hop | Mosaic | 30 g | 2 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Notes

- Słód karmelowy na mash-out na kolor
Mar 5, 2018, 5:04 PM