

#39 West Coast IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **69**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **63.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **34.5 liter(s)**

Steps

- Temp **65 C**, Time **75 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **25.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.2 kg (60.3%)	80 %	4
Grain	Strzegom Pale Ale	2.6 kg (30.1%)	79 %	6
Grain	Quinoa Komasa ryżowa	0.5 kg (5.8%)	85 %	3
Grain	Weyermann - Carapils	0.33 kg (3.8%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Columbus/Tomahawk/Zeus	20 g	60 min	12.2 %
Boil	Simcoe	20 g	10 min	12.1 %
Whirlpool	Citra	70 g	20 min	13.5 %
Whirlpool	Centennial	70 g	20 min	8.9 %
Dry Hop	Citra	30 g	3 day(s)	13.5 %
Dry Hop	Simcoe	60 g	3 day(s)	12.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
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WLP001 - California Ale Yeast	Ale	Liquid	120 ml	White Labs
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Notes

- Warzone 7 II
Drożdże 8 II
18 II - 3,75 blg, dodany chmiel na cichą
22 II - CC
25 II - butelking
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