

Pine West Cost IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **90**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **16.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.9 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **67 C**, Time **36 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **11.6 liter(s)** of strike water to **57.9C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **36 min** at **67C**
- Keep mash **15 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|--------|-----|
| Grain | Pale Malt (2 Row) UK | 3.8 kg (84.4%) | 75 % | 6 |
| Grain | Briess - 2 Row Carapils Malt | 0.3 kg (6.7%) | 70 % | 3 |
| Grain | Briess - Wheat Malt, White | 0.2 kg (4.4%) | 75 % | 5 |
| Sugar | Candi Sugar, Clear | 0.2 kg (4.4%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Simcoe | 18 g | 80 min | 13.2 % |
| Boil | Amarillo | 18 g | 60 min | 9.5 % |
| Boil | Simcoe | 5 g | 40 min | 13.2 % |
| Boil | Simcoe | 10 g | 15 min | 13.2 % |
| Boil | Amarillo | 10 g | 15 min | 9.5 % |
| Dry Hop | Simcoe | 20 g | 3 day(s) | 13.2 % |
| Dry Hop | Amarillo | 25 g | 3 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| s 05 | Ale | Slant | 100 ml | Safale |

Notes

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