

# [PLAN] - West Coast IPA - "Troglodyta Na Salonach"

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **52**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (66.7%)	80 %	5
Grain	Strzegom Pilzneński	2 kg (33.3%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	50 min	9.4 %
Aroma (end of boil)	Citra	50 g	5 min	13.1 %
Dry Hop	Citra	150 g	3 day(s)	13.1 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	10 min

## Notes

- Celować w ~21L/15BLG po gotowaniu i dolać wody do 14BLG (~1,5L - kalkulator)

Fermentacja:

~10-14dni - Burzliwa - 16C - pierwszy dzień (zadanie drożdży), puszczenie luźno do 18C (główna faza fermentacji), 19-20C (na koniec burzliwej)

7dni - Cicha - 17C (w tym 3 dni chmielenia)

*Nov 14, 2020, 12:02 AM*