

WEST COAST #1

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **82**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **15 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **77C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	7 kg (87.5%)	80 %	5
Sugar	Glukoza	0.6 kg (7.5%)	80 %	2
Grain	Simpsons - Wheat Malt	0.3 kg (3.8%)	83 %	4
Grain	Weyermann - Acidulated Malt	0.1 kg (1.3%)	80 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	30 g	90 min	14 %
Boil	Columbus	20 g	45 min	14 %
Boil	Simcoe	20 g	30 min	12 %
Boil	Amarillo	20 g	15 min	10 %
Whirlpool	Centennial	50 g	0 min	9 %
Hopstand w 75-78C przez 30min				
Whirlpool	Simcoe	30 g	0 min	12 %
Hopstand w 75-78C przez 30min				
Whirlpool	Amarillo	30 g	0 min	10 %

Hopstand w 75-78C przez 30min				
Dry Hop	Columbus	50 g	3 day(s)	14 %
Dry Hop	Centennial	50 g	3 day(s)	9 %
Dry Hop	Simcoe	50 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Tormodgarden kveik	Ale	Dry	10 g	House culture
Puszczone w i grzane do 20C				

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1 g	Boil	10 min
Water Agent	Gips	5 g	Mash	60 min