

West Coast

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **54**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **51.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.5 liter(s)**
- Total mash volume **50 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **37.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **26.5 liter(s)** of **76C** water or to achieve **51.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	10 kg (80%)	81 %	4
Grain	Weyermann pszeniczny jasny	1 kg (8%)	80 %	6
Grain	Rice, Flaked	1 kg (8%)	70 %	2
Grain	Weyermann - Carapils	0.5 kg (4%)	78 %	4
Sugar	Candi Sugar, Clear	0 kg	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe PK	75 g	60 min	13.2 %
Aroma (end of boil)	Simcoe PK	25 g	10 min	13.2 %
Dry Hop	Citra TB	200 g	3 day(s)	12 %
Dry Hop	Sabro	200 g	3 day(s)	15 %
Dry Hop	Nelson Sauvín	200 g	3 day(s)	11 %

Notes

- Woda RO 43L, kran 4L
zacieranie 47L - kwas 4 ml, gips 5 gr

wysładzanie 5.5 + 0.5 L - kwas mlekowy 4ml

Dec 1, 2023, 12:05 AM