

West Coast IPA #1 - Browar na Wyżynie

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **50**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **6 %**
- Size with trub loss **18 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **64 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | pilzński Viking Malt | 2.1 kg (45.7%) | 80 % | 5 |
| Grain | pale ale Viking Malt | 2.1 kg (45.7%) | 79 % | 8 |
| Grain | pszeniczny Viking Malt | 0.2 kg (4.3%) | 81 % | 5 |
| Sugar | cukier | 0.2 kg (4.3%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------------------|--------|--------|------------|
| Boil | Simcoe (USA) - granulát | 10 g | 20 min | 13.3 % |
| Boil | Amarillo (USA) - granulát | 10 g | 20 min | 7.5 % |
| Boil | Galena (USA) - granulát | 10 g | 20 min | 14.2 % |
| Aroma (end of boil) | Simcoe (USA) - granulát | 20 g | 7 min | 13.3 % |
| Aroma (end of boil) | Amarillo (USA) - granulát | 20 g | 7 min | 7.5 % |
| Aroma (end of boil) | Galena (USA) - granulát | 20 g | 7 min | 14.2 % |

| | | | | |
|-----------|---------------------------|------|----------|--------|
| Whirlpool | Simcoe (USA) - granulát | 30 g | 30 min | 13.3 % |
| Whirlpool | Amarillo (USA) - granulát | 30 g | 30 min | 7.5 % |
| Whirlpool | Galena (USA) - granulát | 30 g | 30 min | 14.2 % |
| Dry Hop | Simcoe (USA) - granulát | 40 g | 7 day(s) | 13.3 % |
| Dry Hop | Amarillo (USA) - granulát | 40 g | 7 day(s) | 7.5 % |
| Dry Hop | Galena (USA) - granulát | 40 g | 7 day(s) | 14.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|--------|--------|------------|
| FM54 Gorączka kalifornijska | Ale | Liquid | 30 ml | FM |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g | Boil | 15 min |
| Other | cukier | 200 g | Boil | 5 min |

Notes

- Chmiel na whirlpool 80C 30 minut.
Aug 24, 2017, 6:30 PM