

# 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