

# West Coast IPA #19 (modyfikacja AllePiwo 17.11.2022)

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **43**
- SRM **7.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **3 %**
- Size with trub loss **53 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **64.8 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **33 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **42.8 liter(s)** of **76C** water or to achieve **64.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (90.9%)	80 %	12
Grain	Viking Munich Malt	1 kg (9.1%)	78 %	47

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Simcoe	50 g	30 min	13.2 %
Aroma (end of boil)	Citra	100 g	0 min	12 %
Dry Hop	Cascade PL	20 g	4 day(s)	5.2 %
Tylko na 1/2 warki. Jeden fermentor 25l				
Dry Hop	Simcoe	25 g	4 day(s)	13.2 %
Tylko na 1/2 warki. Jeden fermentor 25l				
Dry Hop	Amarillo	50 g	4 day(s)	9.5 %
Tylko na 1/2 warki. Jeden fermentor 25l				

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	22 g	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Other	Witamina C	2 g	Secondary	4 day(s)
Tylko na 1/2 warki. Jeden fermentor 25l				
Other	Witamina C	2 g	Bottling	---
Tylko na 1/2 warki. Jeden fermentor 25l				
Other	Cukier	100 g	Bottling	---
Tylko na 1/2 warki. Jeden fermentor 25l				