

West Coast IPA 2021 v.2

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **46**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 3 kg (75%) | 82 % | 4 |
| Grain | Rice, Flaked | 0.4 kg (10%) | 70 % | 2 |
| Grain | Viking Wheat Malt | 0.3 kg (7.5%) | 83 % | 5 |
| Grain | Weyermann - Carapils | 0.3 kg (7.5%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|-----------|------------|
| Boil | lunga | 5 g | 50 min | 9.4 % |
| Boil | Mosaic | 20 g | 30 min | 12 % |
| Boil | Mosaic | 15 g | 10 min | 12 % |
| Dry Hop | Mosaic | 30 g | 3 day(s) | 12 % |
| Dry Hop | Nelson Sauvín | 20 g | 3 day(s) | 9.4 % |
| Dry Hop | Topaz | 40 g | 30 day(s) | 18.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|--------|--------|-------------|
| Wyeast - 1728 Scottish Ale | Ale | Liquid | 100 ml | Wyeast Labs |

Notes

- Woda RO:Kran 1:1

Gips piwowarski 2g do zacierania

Woda do wysładzania 2gr chlorku wapnia i 1ml kwasu mlekowego
Nov 10, 2021, 9:38 AM