

WEST COAST IPA - przykładowa receptura

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **59**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **70 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Pilzneński | 5.8 kg (94.3%) | 81 % | 4 |
| Sugar | Sugar, Table (Sucrose) | 0.3 kg (4.9%) | 100 % | 2 |
| Grain | Acid Malt | 0.05 kg (0.8%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Citra | 45 g | 60 min | 12.5 % |
| Aroma (end of boil) | Mosaic | 40 g | 1 min | 13.2 % |
| Aroma (end of boil) | Citra | 30 g | 1 min | 12.5 % |
| Aroma (end of boil) | Centennial | 20 g | 1 min | 10.5 % |
| Dry Hop | Citra | 25 g | 2 day(s) | 12.5 % |
| Dry Hop | Mosaic | 60 g | 2 day(s) | 13.2 % |
| Dry Hop | Centennial | 30 g | 2 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|------|------|--------|------------|
| Danstar - BRY-97 | Ale | Dry | 22 g | Danstar |

Extras

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