

#12 West Coast IPA kociołkowa

- Gravity **14.7 BLG**
- ABV ---
- IBU **70**
- SRM **6.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **32.9 liter(s)**
- Total mash volume **42.3 liter(s)**

Steps

- Temp **63 C**, Time **75 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **32.9 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **75 min** at **63C**
- Keep mash **1 min** at **76C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 7 kg (74.5%) | 80 % | 5 |
| Grain | Weyermann - Carapils | 0.5 kg (5.3%) | 78 % | 4 |
| Grain | Strzegom Monachijski typ I | 1.5 kg (16%) | 79 % | 16 |
| Grain | Rice, Flaked | 0.4 kg (4.3%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| First Wort | Simcoe | 42.5 g | 60 min | 13.2 % |
| First Wort | Chinook | 3.5 g | 60 min | 13 % |
| First Wort | Amarillo | 8.8 g | 60 min | 9.5 % |
| Aroma (end of boil) | Mosaic | 10 g | 15 min | 10 % |
| Aroma (end of boil) | Citra | 10 g | 15 min | 12 % |
| Whirlpool | Citra | 60 g | 0 min | 12 % |
| Whirlpool | Mosaic | 20 g | 0 min | 10 % |
| Dry Hop | Mosaic | 40 g | 3 day(s) | 10 % |
| Dry Hop | Citra | 20 g | 3 day(s) | 12 % |
| Dry Hop | Centennial | 28.3 g | 3 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|--------|----------|------------|
| WLP001 - California Ale Yeast | Ale | Liquid | 150.1 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | whirflock | 0.6 g | Boil | 10 min |