

#3 West Coast IPA Nevada

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **79**
- SRM **10.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **12 %**
- Size with trub loss **21.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **17 %/h**
- Boil size **28.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------|-------------|-------|-----|
| Liquid Extract | Bruntal pilszeński jasny | 5 kg (100%) | 80 % | 25 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Simcoe | 15 g | 60 min | 13.2 % |
| Boil | Citra | 10 g | 30 min | 12 % |
| Boil | Simcoe | 25 g | 25 min | 13.2 % |
| Boil | Centennial | 20 g | 25 min | 10.5 % |
| Boil | Amarillo | 20 g | 25 min | 9.5 % |
| Boil | Simcoe | 10 g | 5 min | 13.2 % |
| Boil | Centennial | 10 g | 5 min | 10.5 % |
| Boil | Amarillo | 10 g | 5 min | 9.5 % |
| Dry Hop | Citra | 40 g | 4 day(s) | 12 % |
| Dry Hop | Amarillo | 20 g | 2 day(s) | 9.5 % |
| Dry Hop | Centennial | 20 g | 2 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 4 g | Boil | 15 min |

Notes

- Warka nr 3, nauki ciąg dalszy - za dużo IBU, celować w max 60-65, chmiele na 30-25 minut bez sensu, zdecydowanie za mało dałem na chmielenie na zimno, powinno przy 20 litrach być minimum 100 gram
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