

#7 West Coast IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **63**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **2 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.1 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **75C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.8 kg (76.8%)	81 %	4
Grain	Pszeniczny	0.8 kg (12.8%)	85 %	4
Grain	Monachijski	0.65 kg (10.4%)	80 %	15

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	35 g	60 min	11.7 %
Boil	Centennial	10 g	20 min	10.5 %
Boil	Centennial	10 g	10 min	10.5 %
Boil	Galaxy	10 g	5 min	16.2 %
Boil	Nelson Sauvín	10 g	5 min	10.1 %
Whirlpool	Galaxy	40 g	4 min	16.2 %
Whirlpool	Nelson Sauvín	40 g	2 min	10.1 %
Whirlpool	Centennial	30 g	2 min	10.5 %
Dry Hop	Centennial	40 g	2 day(s)	10.5 %
Dry Hop	Galaxy	40 g	2 day(s)	15 %
Dry Hop	Nelson Sauvín	40 g	2 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	1400 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCl2 33% (ml)	2 g	Mash	---
Water Agent	CaCl2 33% (ml)	4 g	Boil	60 min
Water Agent	CaSO4	2 g	Mash	---
Water Agent	CaSO4	6 g	Boil	60 min
Water Agent	Kwas fosforowy	1.2 g	Mash	---
Other	Cukier biały	150 g	Boil	2 min

Notes

- Z samych soli powinienem otrzymać około:
 - 62 ppm chlorków
 - 170 ppm siarczanów
 - 102 ppm wapnia
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