

#79 Session West Coast IPA

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **30**
- SRM **2.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.5 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **7.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 1.66 kg (79%) | 80.5 % | 2 |
| Grain | Briess - Rye Malt | 0.22 kg (10.5%) | 80 % | 7 |
| Grain | Weyermann - Carapils | 0.22 kg (10.5%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 16 g | 40 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|------|--------|----------|-------------|
| Wyeast - 1450 Denny's Favorites | Ale | Liquid | 44.23 ml | Wyeast Labs |

Notes

- Gęstość po gotowaniu 9 Bx
Whirlfloc + pożywka
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