

#8 - West Coast IPA - "Nostramo"

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **58**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **77C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (83.3%)	81 %	4.5
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3
Grain	Weyermann - Carapils	0.5 kg (8.3%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	16 g	60 min	9.4 %
Boil	Amarillo	34 g	60 min	10 %
Boil	Amarillo	20 g	30 min	10 %
Whirlpool	Mosaic	20 g	0 min	11 %
75°C hop stand - 30min				
Whirlpool	Amarillo	20 g	0 min	10 %
75°C hop stand - 30min				
Whirlpool	Citra	40 g	0 min	12.8 %
75°C hop stand - 30min				
Dry Hop	Mosaic	30 g	3 day(s)	11 %
Dry Hop	Amarillo	26 g	3 day(s)	10 %

Dry Hop	Citra	60 g	3 day(s)	12.8 %
---------	-------	------	----------	--------

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	10 min
Other	Witamina C	2 g	Bottling	---