

AIPA - West Coast IPA

- Gravity **15.9 BLG**
- ABV ---
- IBU **111**
- SRM **9.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsneński	5 kg (80.4%)	81 %	4
Grain	Weyermann - Pale Wheat Malt	0.346 kg (5.6%)	85 %	4
Grain	Muntons - Whole Pale Venture	0.493 kg (7.9%)	80 %	4.5
Grain	Weyermann - Acidulated Malt 3-4	0.125 kg (2%)	80 %	3
Grain	Weyermann - Carared	0.208 kg (3.3%)	75 %	90
Grain	Jęczmień palony	0.05 kg (0.8%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Citra	50 g	3 day(s)	12 %
Boil	Simcoe	50 g	22 min	13.2 %
Aroma (end of boil)	Centennial	50 g	1 min	10.5 %
Boil	Magnum	50 g	60 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski (Siarczan wapnia)	5 g	Mash	60 min
Water Agent	Chlorek wapnia	5 g	Mash	60 min
Fining	Mech irlandzki	3 g	Boil	15 min

Notes

- Jeczmiem palony wrzuciłem na filtrację, żeby tylko kolore oddał bez dodatkowych aromatów
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