

Janurkowy West Coast #1

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **51**
- SRM **9.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1.2 liter(s)**
- Total mash volume **1.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------------|---------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 1.7 kg (81%) | 81 % | 26 |
| Grain | Weyermann - Carapils | 0.2 kg (9.5%) | 78 % | 4 |
| Grain | Viking Wheat Malt | 0.2 kg (9.5%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | Chinook | 8 g | 60 min | 13.3 % |
| Aroma (end of boil) | Nelson Sauvín | 24 g | 12 min | 12.3 % |
| Whirlpool | Nelson Sauvín | 10 g | 0 min | 12.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 8 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------------|--------|---------|-------|
| Water Agent | pirosiarczan sodu | 3 g | Boil | 5 min |

Notes

- pirosiarczan do rozmiękczenia wodzionki
Słody zrobione najpierw w osobnym garnku w około 2,5l. wody i dodane do reszty brzezki w temp. około 70 stopni. Po dobieciu do +/- 90 stopni dodany 1,7 kg ekstraktu Bruntal.
Z gotowania wyszło takie 8,7 l., dodałem +/- 0,5l wody gotowanej osobno, jest lekko ponad 9l. Ekstrakt wyszedł równo 15
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