

Pine West Cost IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **90**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **16.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.9 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **67 C**, Time **36 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **11.6 liter(s)** of strike water to **57.9C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **36 min** at **67C**
- Keep mash **15 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	3.8 kg (84.4%)	75 %	6
Grain	Briess - 2 Row Carapils Malt	0.3 kg (6.7%)	70 %	3
Grain	Briess - Wheat Malt, White	0.2 kg (4.4%)	75 %	5
Sugar	Candi Sugar, Clear	0.2 kg (4.4%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	18 g	80 min	13.2 %
Boil	Amarillo	18 g	60 min	9.5 %
Boil	Simcoe	5 g	40 min	13.2 %
Boil	Simcoe	10 g	15 min	13.2 %
Boil	Amarillo	10 g	15 min	9.5 %
Dry Hop	Simcoe	20 g	3 day(s)	13.2 %
Dry Hop	Amarillo	25 g	3 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
s 05	Ale	Slant	100 ml	Safale

Notes

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