

Single Hop West Coast IPA

- Gravity **15 BLG**
- ABV ---
- IBU **77**
- SRM **6.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **32.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (78.4%)	85 %	7
Grain	Strzegom Wiedeński	0.5 kg (7.8%)	79 %	10
Grain	Weyermann pszeniczny jasny	0.5 kg (7.8%)	80 %	4
Sugar	Cukier	0.38 kg (6%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	23 g	60 min	12 %
Boil	Mosaic	10 g	25 min	12 %
Boil	Mosaic	90 g	15 min	12 %
Boil	Mosaic	10 g	7 min	12 %
Whirlpool	Mosaic	7 g	0 min	12 %
Dry Hop	Mosaic	30 g	7 day(s)	12 %
Dry Hop	Mosaic	30 g	4 day(s)	12 %

Yeasts

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

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	6 g	Mash	13 min
Water Agent	Gips piwowarski	10 g	Mash	70 min

Notes

- Mosaic terror!
Jan 20, 2016, 9:23 PM