

West Coast - Chmielowy Kociołek

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **68**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **69.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-----------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 0.75 kg (18.8%) | 80.5 % | 6 |
| Grain | Słód pszeniczny Bestmalz | 0.5 kg (12.5%) | 82 % | 5 |
| Grain | Pilzneński | 2.75 kg (68.8%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Magnum | 23 g | 60 min | 11.5 % |
| Boil | Amarillo | 20 g | 30 min | 9.5 % |
| Aroma (end of boil) | Amarillo | 20 g | 0 min | 9.5 % |
| Aroma (end of boil) | Cascade | 10 g | 0 min | 6 % |
| Dry Hop | Amarillo | 20 g | 4 day(s) | 9.5 % |
| Dry Hop | Cascade | 25 g | 4 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |