

West Coast IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **56**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Heidelberg | 3.3 kg (60%) | 80.5 % | 2 |
| Grain | BESTMALZ - Best Vienna | 1.2 kg (21.8%) | 80.5 % | 9 |
| Grain | BESTMALZ - Best Pilsen | 0.7 kg (12.7%) | 80.5 % | 4 |
| Sugar | Candi Sugar, Clear | 0.3 kg (5.5%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Flex | 8 g | 60 min | 65 % |
| Dry Hop | Mosaic | 100 g | 5 day(s) | 11.8 % |
| Dry Hop | Chinook | 100 g | 5 day(s) | 11.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 150 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-----------|-----|------|-------|
| Fining | whirlfloc | 5 g | Boil | 5 min |
|--------|-----------|-----|------|-------|

Notes

- Woda RO 21.5L, kran 2L
zacieranie 23.5L - kwas 2 ml, gips 2.5 gr

wysładzanie 5.5 + 0.5 L - kwas mlekowy 2ml
Sep 7, 2023, 7:28 AM