

West Coast IPA/Eng by tb

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **51**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (41.7%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 3.5 kg (58.3%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|----------|------------|
| Boil | Chinook | 13 g | 55 min | 13 % |
| Boil | Mosaic | 50 g | 10 min | 10 % |
| Boil | citra USA | 70 g | 5 min | 12.9 % |
| Dry Hop | citra USA | 38 g | 7 day(s) | 12.9 % |
| Dry Hop | Mosaic | 40 g | 7 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S04 | Ale | Dry | 100 g | --- |

Notes

- Zacieranie:
Do 18l wody w temp. 68st wsypać ześrutowane słody.
66st. przez 90 minut
78 st przez 5 minut
Wysładzać w temp. 80 st.

Gotowanie: 60 minut

Chmiel Chinook 13g po 5 minutach od początku gotowania,

Chmiel Mosaic 50g po 50 minutach od początku gotowania,

Chmiel Citra 70 g po 55 minutach od początku gotowania

Fermentacja:

Burzliwa 18-21st. 14 dni,

Cicha 18-21 st. 7 dni (dodać 38g Citry i 40g Mosaic)

Butelkować z vit. C i białym cukrem.

Oct 1, 2022, 5:10 PM