

West Coast IPA MPPD

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **53**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	castlemalting - pils	2.8 kg (71.8%)	82 %	3
Grain	Viking Wheat Malt	0.5 kg (12.8%)	83 %	5
Grain	Rice, Flaked	0.3 kg (7.7%)	70 %	2
Grain	Weyermann - Carapils	0.3 kg (7.7%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	5 g	60 min	12.7 %
Boil	Mosaic	10 g	30 min	13.2 %
Boil	Citra	10 g	30 min	12.6 %
Aroma (end of boil)	Mosaic	15 g	10 min	13.2 %
Dry Hop	Citra	25 g	3 day(s)	12.6 %
Dry Hop	Mosaic	25 g	3 day(s)	13.2 %
Dry Hop	Amarillo	25 g	3 day(s)	12.7 %

Yeasts

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

- Woda RO jodowana 20L (12L woda z jonizacją 8L woda czysta) modyfikowana:
Chlorek wapnia 7 ml
Epsom 2,5g
Gips piwowarski 4g
Kwas mlekowy 2ml do zacieru 0.5 ml do wyśładzania
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