

West Coast IPA Simcoe Amarillo

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **69**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

Steps

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

Mash step by step

- Heat up **25.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 6 kg (71.4%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (11.9%) | 79 % | 10 |
| Grain | Weyermann - Carapils | 0.5 kg (6%) | 78 % | 4 |
| Grain | Strzegom Pszeniczny | 0.9 kg (10.7%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Amarillo | 30 g | 25 min | 9.5 % |
| Boil | Simcoe | 30 g | 25 min | 13.2 % |
| Boil | Amarillo | 30 g | 10 min | 9.5 % |
| Boil | Simcoe | 30 g | 10 min | 13.2 % |
| Boil | Amarillo | 30 g | 5 min | 9.5 % |
| Boil | Simcoe | 30 g | 5 min | 13.2 % |
| Aroma (end of boil) | Amarillo | 55 g | 1 min | 9.5 % |
| Aroma (end of boil) | Simcoe | 55 g | 1 min | 13.2 % |
| Whirlpool | Amarillo | 80 g | 1 min | 9.5 % |
| Whirlpool | Simcoe | 80 g | 1 min | 13.2 % |
| Dry Hop | Amarillo | 125 g | 4 day(s) | 9.5 % |
| Dry Hop | Simcoe | 125 g | 4 day(s) | 13.2 % |

Yeasts

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

Notes

- Chmiel na whirlpool dodać na godzinę, tu wpisana minuta bo Brewness nie uwzględnia że w odpowiednio niższej temperaturze przyrost IBU można pominąć, a to kalkulator dolicza to jako 60 minut gotowania, co zaburza wynik.

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