

West Coast IPA single hop Amora Preta

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **61**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.5 kg (21.4%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 5 kg (71.4%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (7.1%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil | Amora Preta | 50 g | 60 min | 9 % |
| Boil | Amora Preta | 30 g | 30 min | 9 % |
| Aroma (end of boil) | Amora Preta | 30 g | 5 min | 9 % |
| Dry Hop | Amora Preta | 70 g | 6 day(s) | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-33 | Ale | Slant | 250 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 6 g | Boil | 10 min |