

west coast kpd 2017

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **56**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **26.7 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **20.2 liter(s)** of strike water to **73.4C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **77C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (61.5%)	81 %	4
Grain	Weyermann - Pale Ale Malt	1.5 kg (23.1%)	85 %	7
Grain	Weyermann pszeniczny jasny	0.5 kg (7.7%)	80 %	6
Grain	Strzegom Wiedeński	0.5 kg (7.7%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	30 g	60 min	16.3 %
Boil	Citra	10 g	45 min	13.2 %
Aroma (end of boil)	Simcoe	25 g	5 min	13.2 %
Whirlpool	Equanot	25 g	0 min	13.1 %
Whirlpool	Citra	50 g	0 min	12 %
Dry Hop	Citra	40 g	4 day(s)	12 %
Dry Hop	Mosaic	20 g	4 day(s)	10 %
Dry Hop	Cascade	30 g	4 day(s)	6 %
Dry Hop	Equanot	25 g	4 day(s)	13.1 %
Dry Hop	Simcoe	25 g	4 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	4 g	Boil	10 min