

West Coast Polish IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **68**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	crisp - Extra Pale Ale	3 kg (47.6%)	80 %	4
Grain	Viking Pilsner malt	1.5 kg (23.8%)	82 %	4
Grain	Rice, Flaked	0.8 kg (12.7%)	70 %	1
Grain	Castle Malting - Wheat Blanc	0.6 kg (9.5%)	85 %	5
Sugar	cukier	0.4 kg (6.3%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga MX	25 g	60 min	11 %
Boil	Amora Preta HB	50 g	30 min	7.3 %
Boil	lubelski BA	30 g	15 min	6.5 %
Dry Hop	Amora Preta	100 g	2 day(s)	12.3 %
Dry Hop	Vermelho	50 g	2 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	50 ml	Omega

Notes

- Woda RO:Kran

zacieranie: 20.5L gips 3gr, kwas mlekowy 3ml

wysładzanie: 8.5L kwas mlekowy 3ml

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