

Wybrzeże Sekwoi - West Coast Session IPA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **49**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Base Malt	3 kg (60%)	80 %	6
Grain	Pszeniczny	2 kg (40%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	50 g	15 min	13.1 %
Boil	Simcoe	25 g	10 min	13.1 %
Whirlpool	Simcoe	25 g	5 min	13.1 %
Dry Hop	Simcoe	200 g	2 day(s)	13.1 %

Yeasts

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

Extras

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

Notes

- Fermentacja:
Burzliwa (7-8 dni w 17-18 st. C)
Cicha (7-8 dni w 17-18 st. C)

Butelkowanie:

Syrop cukrowy na refermentację (110 g cukru w 400 ml wody)

Dojrzewanie piwa:

3 tygodnie w temperaturze 10-18 st. C.

Na zdrowie

(Koszt surowców w TB: 111,5 zł)

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