

Double West Coast IPA 2021 (Bitter Sweet Symphony v.2)

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **45**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **70 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **70 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	3.5 kg (77.8%)	80.5 %	3
Grain	Viking Pilsner malt	1 kg (22.2%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	25 g	30 min	12 %
Aroma (end of boil)	Mosaic	10 g	15 min	12 %
Aroma (end of boil)	Mosaic	10 g	5 min	12 %
Dry Hop	Mosaic	60 g	3 day(s)	12 %
Dry Hop	Nelson Sauvignon	10 g	3 day(s)	11.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1728 Scottish Ale	Ale	Slant	100 ml	Wyeast Labs

Notes

- Woda RO:Kran 1:1
Dodane do całości:
2.5gr gips piwowarski

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

2 ml chlorek wapnia
1 gr sól kuchenna NaCl niejodowana
5ml kwasu mlekowego
Nov 26, 2021, 9:46 PM