

#152 west coast ipa

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **56**
- SRM **3.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **15 %**
- Size with trub loss **24.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **30.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5.9 kg (95.2%)	80.5 %	2
Sugar	Brown Sugar, Light	0.3 kg (4.8%)	100 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	50 g	40 min	11 %
Boil	Sabro	50 g	5 min	15 %
Dry Hop	Simcoe	50 g	5 day(s)	13.2 %
Dry Hop	Amarillo cryo	50 g	5 day(s)	20 %
Dry Hop	Simcoe cryo	25 g	5 day(s)	20 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	200 ml	---

Notes

- Piwo na Warszawski KPD
Aug 24, 2023, 7:37 AM