

#06 Session West Coast IPA

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **77**
- SRM **5.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **9.9 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **7.6 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (87%)	80 %	4
Grain	Viking Pale Ale malt	0.2 kg (8.7%)	80 %	5
Grain	Strzegom Karmel 150	0.1 kg (4.3%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	25 min	15.5 %
Boil	Warrior	10 g	15 min	15.5 %
Boil	Warrior	10 g	5 min	15.5 %
Whirlpool	Centennial	30 g	30 min	10.5 %
Dry Hop	Mosaic	30 g	2 day(s)	10 %

Yeasts

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

Notes

- Słód karmelowy na mash-out na kolor
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