

DDH Rice West Coast IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **79**
- SRM **3.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **31.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (72.5%)	82 %	3
Grain	Weyermann - Carapils	0.3 kg (4.3%)	78 %	4
Grain	Platki ryżowe	1.2 kg (17.4%)	80 %	1
Sugar	cukier biały	0.4 kg (5.8%)	100 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	60 g	15 min	11 %
Whirlpool	Citra	120 g	30 min	13.5 %
Dry Hop	Cryo Amarillo	28.3 g	3 day(s)	14.3 %
5 plato na koniec fermentacji				
Dry Hop	Mosaic	120 g	4 day(s)	12 %
Dry Hop	Cryo Loral	28.3 g	4 day(s)	23.2 %
Dry Hop	Cryo Ekuanot	28.3 g	4 day(s)	23.1 %
Dry Hop	Cryo Citra	60 g	2 day(s)	25 %
Dry Hop	Cryo Mosaic	28.3 g	2 day(s)	25.3 %

Dry Hop	Sabro	28.3 g	2 day(s)	15.9 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	100 g	Mash	0 min
Fining	Whirfloc	2.5 g	Boil	10 min
Water Agent	gips piwowarski	5 g	Mash	85 min

Notes

- pH 5.2
Fermentacja 18oC do ok 5Plato potem wzrost do 21
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