

Kato West Coast

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **61**
- SRM **2.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	5 kg (79.4%)	80.5 %	2
Sugar	Corn Sugar (Dextrose)	0.65 kg (10.3%)	100 %	0
Grain	Płatki pszeniczne	0.65 kg (10.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	40 min	13 %
Whirlpool	Azacca	50 g	30 min	10.8 %
Dry Hop	Citra	25 g	4 day(s)	25 %
Dry Hop	Sabro	50 g	4 day(s)	20.5 %
Dry Hop	Eukanot	24 g	4 day(s)	20.8 %

Yeasts

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

Notes

- Citra, Eukanot i Sabro w formie Cryo
Zamiast płatków pszenicznych płatki ryżowe.

Warzenie 19.10.2023
Chmiel na zimno 02.11.2023
BLG początkowe 14.5, końcowe 2.0
Nagazowanie 2.5vol przy użyciu glukozy
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