

West Coast

- Gravity **15.9 BLG**
- ABV ---
- IBU **65**
- SRM **6.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **62 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **90 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (75%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 2 kg (25%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Mash | Sticklebract | 60 g | 90 min | 12 % |
| Boil | Simcoe | 30 g | 60 min | 13.2 % |
| Aroma (end of boil) | Cascade | 70 g | 15 min | 6 % |
| Dry Hop | Cascade | 60 g | 3 day(s) | 6 % |
| Dry Hop | Sticklebract | 60 g | 3 day(s) | 12 % |
| Whirlpool | Simcoe | 70 g | 120 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |

Notes

- Cicha 7 dni, w tym chmielenie na zimno 3 dni
Nov 28, 2016, 6:14 PM