

West Coast IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **72**
- SRM **6.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **28.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński | 5 kg (71.4%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (14.3%) | 85 % | 4 |
| Grain | Caramel Sweet Viking | 0.5 kg (7.1%) | 80 % | 65 |
| Grain | Płatki owsiane | 0.5 kg (7.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Chinook | 40 g | 60 min | 13.8 % |
| Boil | Amarillo | 15 g | 10 min | 9.5 % |
| Boil | Simcoe | 15 g | 10 min | 13.2 % |
| Aroma (end of boil) | Amarillo | 20 g | 10 min | 9.5 % |
| Aroma (end of boil) | Simcoe | 20 g | 1 min | 13.2 % |
| Whirlpool | Amarillo | 15 g | 30 min | 9.5 % |
| Whirlpool | Simcoe | 15 g | 30 min | 13.2 % |
| Dry Hop | Amarillo | 25 g | 7 day(s) | 9.5 % |
| Dry Hop | Simcoe | 25 g | 7 day(s) | 13.2 % |
| Dry Hop | Amarillo | 25 g | 5 day(s) | 8.9 % |
| Dry Hop | Simcoe | 25 g | 5 day(s) | 13.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|----------|--------|
| Water Agent | Siarczanwapnia | 6 g | Boil | 60 min |
| Water Agent | Chlorekwapnia | 2 g | Boil | 60 min |
| Fining | Mech irlandzki | 6.5 g | Boil | 20 min |
| Flavor | Aromat Citra | 10 g | Bottling | --- |

Notes

- Woda z Biedry3:
HCO - 171,8
SO - 20,45
Cl - 4,9
Ca - 48,1
Mg - 9,11
Na - 5,71
K - 0,9
Jul 4, 2019, 11:03 PM