

West Coast IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **38**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

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

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (58.3%)	82 %	4
Grain	Viking Pale Ale malt	2 kg (33.3%)	80 %	5
Grain	Pszeniczny	0.5 kg (8.3%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	20 min	12 %
Boil	Amarillo	15 g	20 min	9.5 %
Boil	Simcoe	15 g	20 min	13.2 %
Boil	Citra	15 g	5 min	12 %
Boil	Amarillo	15 g	5 min	9.5 %
Boil	Simcoe	15 g	5 min	13.2 %
Whirlpool	Citra	20 g	0 min	12 %
Whirlpool	Amarillo	20 g	0 min	9.5 %
Whirlpool	Simcoe	20 g	0 min	13.2 %
Dry Hop	Citra	50 g	3 day(s)	12 %

Yeasts

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

- Fermentacja 3 tygodnie w temperaturze 19-20 C (na ostatnie 4 dni wrzucić chmiel na zimno)
Aug 20, 2019, 12:06 PM