

West Coast IPA dla przebiegłych chytrusów

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **77**
- SRM **5.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **50.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **48 liter(s)**
- Total mash volume **64 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **48 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **50.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 15 kg (93.8%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 1 kg (6.3%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 120 g | 60 min | 15.5 % |
| Aroma (end of boil) | Simcoe | 100 g | 0 min | 13.2 % |
| Aroma (end of boil) | Citra | 100 g | 0 min | 12 % |
| Dry Hop | Equinox | 100 g | 3 day(s) | 13.1 % |
| Dry Hop | Citra | 100 g | 3 day(s) | 12 % |
| Dry Hop | Simcoe | 50 g | 3 day(s) | 13.2 % |
| Dry Hop | Chinook | 50 g | 3 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Notes

- Chmiel na aromat dodano po schłodzeniu brzezki do 75 stopni i przetrzymano przez 30 minut.
Oct 18, 2018, 11:09 AM
- 40 l brzezki podzielono na dwa wiadra i dodano do każdego 5 l wody w celu rozcieńczenia do 15 Blg. Poziom goryczki został wyliczony dla warki 50 l. Do jednego wiadra dodano nawodnione drożdże z jednej paczki, do drugiego z dwóch paczek w celu porównania efektów.
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