

# West Coast IPA MPPD

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **53**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **11.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | castlemalting - pils | 2.8 kg (71.8%) | 82 %  | 3   |
| Grain | Viking Wheat Malt    | 0.5 kg (12.8%) | 83 %  | 5   |
| Grain | Rice, Flaked         | 0.3 kg (7.7%)  | 70 %  | 2   |
| Grain | Weyermann - Carapils | 0.3 kg (7.7%)  | 78 %  | 4   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Amarillo | 5 g    | 60 min   | 12.7 %     |
| Boil                | Mosaic   | 10 g   | 30 min   | 13.2 %     |
| Boil                | Citra    | 10 g   | 30 min   | 12.6 %     |
| Aroma (end of boil) | Mosaic   | 15 g   | 10 min   | 13.2 %     |
| Dry Hop             | Citra    | 25 g   | 3 day(s) | 12.6 %     |
| Dry Hop             | Mosaic   | 25 g   | 3 day(s) | 13.2 %     |
| Dry Hop             | Amarillo | 25 g   | 3 day(s) | 12.7 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |     |        |           |
|--------------|-----|-----|--------|-----------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |
|--------------|-----|-----|--------|-----------|

## Notes

- Woda RO jodowana 20L (12L woda z jonizacją 8L woda czysta) modyfikowana:  
Chlorek wapnia 7 ml  
Epsom 2,5g  
Gips piwowarski 4g  
Kwas mlekowy 2ml do zacieru 0.5 ml do wyśładzania  
*Apr 22, 2021, 5:00 PM*