

West Coast Polish IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **68**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | crisp - Extra Pale Ale | 3 kg (47.6%) | 80 % | 4 |
| Grain | Viking Pilsner malt | 1.5 kg (23.8%) | 82 % | 4 |
| Grain | Rice, Flaked | 0.8 kg (12.7%) | 70 % | 1 |
| Grain | Castle Malting - Wheat Blanc | 0.6 kg (9.5%) | 85 % | 5 |
| Sugar | cukier | 0.4 kg (6.3%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------|--------|----------|------------|
| Boil | lunga MX | 25 g | 60 min | 11 % |
| Boil | Amora Preta HB | 50 g | 30 min | 7.3 % |
| Boil | lubelski BA | 30 g | 15 min | 6.5 % |
| Dry Hop | Amora Preta | 100 g | 2 day(s) | 12.3 % |
| Dry Hop | Vermelho | 50 g | 2 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Lutra OYL-071 | Ale | Slant | 50 ml | Omega |

Notes

- Woda RO:Kran

zacieranie: 20.5L gips 3gr, kwas mlekowy 3ml

wysładzanie: 8.5L kwas mlekowy 3ml

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