

West Coast Polish IPA US05

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **65**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.7 kg (90.4%)	82 %	4
Sugar	Sugar, Table (Sucrose)	0.5 kg (9.6%)	100 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	15 g	60 min	13.3 %
Boil	Amora Preta HB	40 g	30 min	7.3 %
Aroma (end of boil)	lunga MX	25 g	15 min	11 %
Dry Hop	Amora Preta HB	110 g	2 day(s)	7.3 %
Dry Hop	vermelho	100 g	2 day(s)	9.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Fining	mech irlandzki	3 g	Boil	10 min
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Notes

- Woda RO:kran z dodatkiem gipsu 3gr
Zacieranie
17L
Wystadzenie
8.2
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