

# West Coast Scott Janish

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **73**
- SRM **4.4**
- 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 **12 liter(s)**
- Total mash volume **16 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 **12 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 **7.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.3 kg (82.5%)	82 %	4
Grain	Rice, Flaked	0.4 kg (10%)	70 %	2
Grain	Weyermann - Carapils	0.3 kg (7.5%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	11.7 %
Boil	Citra	10 g	30 min	12 %
Boil	amarillo	10 g	30 min	8.5 %
Aroma (end of boil)	Chinook	10 g	10 min	11.7 %
Aroma (end of boil)	amarillo	10 g	10 min	8.5 %
Dry Hop	citra	50 g	3 day(s)	12.9 %
Dry Hop	amarillo	30 g	3 day(s)	8.5 %

## Yeasts

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

WLP001 - California Ale Yeast	Ale	Slant	100 ml	White Labs
----------------------------------	-----	-------	--------	------------

## Notes

- chlorek wapnia 2ml do gotowania  
kwas mlekowy 2ml do zacieru + 1ml do wystadzania  
*Dec 5, 2020, 8:51 PM*