

# 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<br>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*