

#10 West Coast IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **41**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (30.8%)	80 %	5
Grain	Pilznieński	4 kg (61.5%)	81 %	4
Grain	Pszeniczny	0.5 kg (7.7%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	20 min	12.9 %
Boil	Simcoe	15 g	20 min	14.5 %
Boil	Southern Passion	15 g	20 min	10.4 %
Boil	Citra	15 g	5 min	12.9 %
Boil	Simcoe	15 g	5 min	14.5 %
Boil	Southern Passion	15 g	5 min	10.4 %
Aroma (end of boil)	Citra	15 g	0 min	12.9 %
Aroma (end of boil)	Simcoe	15 g	0 min	14.5 %
Aroma (end of boil)	Southern Passion	15 g	0 min	10.4 %
Whirlpool	Citra	15 g	0 min	12.9 %
Whirlpool	Simcoe	15 g	0 min	14.5 %

Whirlpool	Southern Passion	15 g	0 min	10.4 %
Dry Hop	Citra	30 g	4 day(s)	12.9 %
Dry Hop	Simcoe	30 g	4 day(s)	14.5 %
Dry Hop	Southern Passion	30 g	4 day(s)	10.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min

Notes

- Fermentacja 19-20 stopni - 3 tygodnie
Nov 13, 2020, 6:46 PM