

## #12 West Coast IPA kociołkowa

- Gravity **14.7 BLG**
- ABV ---
- IBU **70**
- SRM **6.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **32.9 liter(s)**
- Total mash volume **42.3 liter(s)**

### Steps

- Temp **63 C**, Time **75 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **32.9 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **75 min** at **63C**
- Keep mash **1 min** at **76C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (74.5%)	80 %	5
Grain	Weyermann - Carapils	0.5 kg (5.3%)	78 %	4
Grain	Strzegom Monachijski typ I	1.5 kg (16%)	79 %	16
Grain	Rice, Flaked	0.4 kg (4.3%)	70 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Simcoe	42.5 g	60 min	13.2 %
First Wort	Chinook	3.5 g	60 min	13 %
First Wort	Amarillo	8.8 g	60 min	9.5 %
Aroma (end of boil)	Mosaic	10 g	15 min	10 %
Aroma (end of boil)	Citra	10 g	15 min	12 %
Whirlpool	Citra	60 g	0 min	12 %
Whirlpool	Mosaic	20 g	0 min	10 %
Dry Hop	Mosaic	40 g	3 day(s)	10 %
Dry Hop	Citra	20 g	3 day(s)	12 %
Dry Hop	Centennial	28.3 g	3 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	150.1 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	whirflock	0.6 g	Boil	10 min