

#50 West Coast IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **43**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13.2 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **18.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **14.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **21 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|-----------------|-------|-----|
| Grain | Pilzneński | 3.75 kg (88.2%) | 81 % | 5 |
| Grain | Pszeniczny | 0.15 kg (3.5%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.15 kg (3.5%) | 85 % | 3 |
| Sugar | White Sugar, Clear | 0.2 kg (4.7%) | 100 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Chinook | 28 g | 60 min | 12.8 % |
| Whirlpool | Cascade | 100 g | 0 min | 6 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |
| Dry Hop | Amarillo | 50 g | 3 day(s) | 9.5 % |
| Dry Hop | Ekuanot | 20 g | 3 day(s) | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11 g | Danstar |

Notes

- Zmieniłem słód ze Świata Słodu na słód z Castle - wydajność zacierania wzrosła z 65 do 85%. Woda modyfikowana na Light Colour & Hoppy. Woda Zakwaszana na oko do jakichś 5.7

15,1 Bx?
Jan 6, 2021, 10:11 PM