

Flex test West Coast

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **48**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **45 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (76.9%)	80 %	4
Grain	Rice, Flaked	1 kg (15.4%)	70 %	2
Sugar	Candi Sugar, Clear	0.5 kg (7.7%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Flex	8 g	60 min	62.8 %
Whirlpool	YCH 702 Citra Brand	10 g	15 min	10 %
Dry Hop	Simcoe	75 g	3 day(s)	13.2 %
Dry Hop	Amarillo	75 g	3 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	50 ml	Omega
FM704 Lutra	Ale	Slant	200 ml	Fermentum Mobile

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	10 g	Mash	60 min
Water Agent	Epsom	4 g	Mash	60 min
Water Agent	CaCl	3 g	Mash	60 min
Water Agent	Enzym	3 g	Mash	60 min
Water Agent	Kwas Mlekowy	10 g	Mash	60 min
Other	Łuska ryżowa	40 g	Mash	60 min
Fining	Whirflocck	4 g	Boil	10 min
Other	Pożywka	2 g	Boil	10 min
Other	SpringFerm	0.5 g	Boil	10 min

Notes

- Profil Wody Chmielowej:Ca-98.5/Mg-14.1/Na-4/Cl-54.1/SO4-200/HCO3-41
Kwas Mlekowy do korekty pH zacieru (5.3) i korekty pH brzeczki nastawnej (5.1)
Fermentacja: Zadanie drożdży w 23°C, fermentacja w temperaturze pokojowej.
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