

Kato West Coast

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **61**
- SRM **2.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|-----------------|--------|-----|
| Grain | Heidelberg | 5 kg (79.4%) | 80.5 % | 2 |
| Sugar | Corn Sugar (Dextrose) | 0.65 kg (10.3%) | 100 % | 0 |
| Grain | Płatki pszeniczne | 0.65 kg (10.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Chinook | 40 g | 40 min | 13 % |
| Whirlpool | Azacca | 50 g | 30 min | 10.8 % |
| Dry Hop | Citra | 25 g | 4 day(s) | 25 % |
| Dry Hop | Sabro | 50 g | 4 day(s) | 20.5 % |
| Dry Hop | Eukanot | 24 g | 4 day(s) | 20.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 200 ml | --- |

Notes

- Citra, Eukanot i Sabro w formie Cryo
Zamiast płatków pszenicznych płatki ryżowe.

Warzenie 19.10.2023
Chmiel na zimno 02.11.2023
BLG początkowe 14.5, końcowe 2.0
Nagazowanie 2.5vol przy użyciu glukozy
Oct 18, 2023, 11:57 AM