

Session West Coast IPA #3 - Browar na Wyżynie

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **41**
- SRM **3.7**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **4 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilzneński 2RS Castle Malting	4 kg (80%)	81 %	4
Grain	pszeniczny Viking Malt	1 kg (20%)	82 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Amora Preta (Polishhops)	5 g	100 min	9.9 %
Boil	Amora Preta (Polishhops)	10 g	20 min	9.9 %
Boil	Zibi (Polishhops) - granulat	10 g	20 min	10 %
Aroma (end of boil)	Amora Preta (Polishhops)	50 g	5 min	9.9 %
Aroma (end of boil)	Zibi (Polishhops) - granulat	50 g	5 min	10 %
Whirlpool	Amora Preta (Polishhops)	45 g	0 min	9.9 %
Whirlpool	Zibi (Polishhops) - granulat	50 g	0 min	10 %

Dry Hop	Amora Preta (Polishhops)	50 g	7 day(s)	9.9 %
Dry Hop	Zibi (Polishhops) - granulát	50 g	7 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Slant	350 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	siarczan wapnia	8 g	Mash	70 min
Water Agent	chlerek wapnia	2 g	Mash	70 min
Water Agent	kwas fosforowy 75% zacier	5 g	Mash	70 min
Water Agent	kwas fosforowy 75% wysładzanie	2 g	Mash	70 min
Fining	mech irlandzki	2 g	Boil	15 min

Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=8HTG8JR>
 Ca+2 Mg+2 Na+ Cl- SO4-2 HCO
 68.8 0.0 131.0 46.6 154.5 0.052
 Mash pH *: 5.24
 SO42-/Cl- ratio: 3.3 More Bitter
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