

## Session West Coast IPA #4 - Browar na Wyżynie

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **3.7**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **4 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.8 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 **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilzński 2RS Castle Malting	4 kg (80%)	81 %	4
Grain	pszeniczny Castle Malting	1 kg (20%)	83 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga (Polishhops) - granulat	5 g	100 min	10 %
Boil	Cashmere (Usa Hops)	14 g	15 min	7.9 %
Boil	HBC 692 (Yakima Chief)	28 g	15 min	6.7 %
Aroma (end of boil)	HBC 692 (Yakima Chief)	28 g	5 min	6.7 %
Aroma (end of boil)	Pink Boots Blend (Yakima Chief)	14 g	5 min	10.5 %
Aroma (end of boil)	Simcoe Cryo Hops (Yakima Chief)	14 g	5 min	23.1 %
Whirlpool	HBC 692 (Yakima Chief)	28 g	0 min	6.7 %

Whirlpool	Pink Boots Blend (Yakima Chief)	14 g	0 min	10.5 %
Whirlpool	Cashmere (Usa Hops)	14 g	0 min	7.9 %
Dry Hop	Simcoe Cryo Hops (Yakima Chief)	14 g	0 day(s)	23.1 %
Dry Hop	HBC 692 (Yakima Chief)	28 g	3 day(s)	6.7 %
Dry Hop	Pink Boots Blend (Yakima Chief)	28 g	3 day(s)	10.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	2 g	Boil	15 min
Water Agent	siarczan wapnia	8 g	Mash	70 min
Water Agent	chlorek 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

## 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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