

West Coast

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **54**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **51.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.5 liter(s)**
- Total mash volume **50 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **37.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **26.5 liter(s)** of **76C** water or to achieve **51.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|-------------|--------|-----|
| Grain | Pilzneński | 10 kg (80%) | 81 % | 4 |
| Grain | Weyermann pszeniczny jasny | 1 kg (8%) | 80 % | 6 |
| Grain | Rice, Flaked | 1 kg (8%) | 70 % | 2 |
| Grain | Weyermann - Carapils | 0.5 kg (4%) | 78 % | 4 |
| Sugar | Candi Sugar, Clear | 0 kg | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Simcoe PK | 75 g | 60 min | 13.2 % |
| Aroma (end of boil) | Simcoe PK | 25 g | 10 min | 13.2 % |
| Dry Hop | Citra TB | 200 g | 3 day(s) | 12 % |
| Dry Hop | Sabro | 200 g | 3 day(s) | 15 % |
| Dry Hop | Nelson Sauvín | 200 g | 3 day(s) | 11 % |

Notes

- Woda RO 43L, kran 4L
zacieranie 47L - kwas 4 ml, gips 5 gr
wysładzanie 5.5 + 0.5 L - kwas mlekowy 4ml

Dec 1, 2023, 12:05 AM