

# West Coast high noon3PK

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

## Steps

- Temp **55 C**, Time **1 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Pilsner Malz Best   | 4 kg (93%)    | 81 %  | 3   |
| Grain | Melanoidin BESTMALZ | 0.1 kg (2.3%) | 75 %  | 71  |
| Grain | Carahell Best       | 0.1 kg (2.3%) | 75 %  | 30  |
| Grain | Carapils            | 0.1 kg (2.3%) | --- % | --- |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 5 g    | 60 min   | 15.5 %     |
| Aroma (end of boil) | Simcoe                 | 5 g    | 5 min    | 14.5 %     |
| Aroma (end of boil) | Citra                  | 5 g    | 5 min    | 11.6 %     |
| Aroma (end of boil) | Cascade                | 5 g    | 5 min    | 5.8 %      |
| Whirlpool           | Simcoe                 | 10 g   | 20 min   | 14.5 %     |
| Whirlpool           | Citra                  | 10 g   | 20 min   | 11.6 %     |
| Whirlpool           | Cascade                | 10 g   | 20 min   | 5.8 %      |
| Dry Hop             | Simcoe                 | 20 g   | 2 day(s) | 14.5 %     |

|         |         |      |          |        |
|---------|---------|------|----------|--------|
| Dry Hop | Citra   | 20 g | 2 day(s) | 11.6 % |
| Dry Hop | Cascade | 20 g | 2 day(s) | 5.8 %  |

### Yeasts

| Name                       | Type | Form  | Amount | Laboratory |
|----------------------------|------|-------|--------|------------|
| BRY-97 American West Coast | Ale  | Slant | 500 ml | Danstar    |

### Extras

| Type        | Name            | Amount | Use for | Time |
|-------------|-----------------|--------|---------|------|
| Water Agent | Gips piwowarski | 3 g    | Mash    | ---  |
| Water Agent | Kwas mlekowy    | 2 g    | Mash    | ---  |