

West Coast IPA 2020

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **50**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Viking Pilsner malt | 3.2 kg (88.9%) | 82 % | 4 |
| Grain | BESTMALZ - Best Heidelberg | 0.4 kg (11.1%) | 80.5 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | citra | 8 g | 30 min | 13.1 % |
| Boil | mosaic | 8 g | 30 min | 12.3 % |
| Boil | Simcoe | 8 g | 30 min | 13.2 % |
| Aroma (end of boil) | citra | 10 g | 5 min | 13.1 % |
| Aroma (end of boil) | mosaic | 10 g | 5 min | 12.3 % |
| Aroma (end of boil) | Simcoe | 10 g | 5 min | 13.2 % |
| Aroma (end of boil) | citra | 10 g | 0 min | 13.1 % |
| Aroma (end of boil) | mosaic | 10 g | 0 min | 12.3 % |
| Aroma (end of boil) | Simcoe | 10 g | 0 min | 13.2 % |
| Dry Hop | citra | 30 g | 3 day(s) | 13.1 % |
| Dry Hop | Simcoe | 30 g | 3 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| FM52 | Ale | Slant | 100 ml | --- |

Notes

- Woda Primavera
3ml chlorku wapnia do zacierania
2.5ml kwasu mlekowego do zacieru
1ml kwasu mlekowego do wyśładzania
Nov 29, 2020, 8:25 PM