

West Coast IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **54**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

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

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|--------|-----|
| Grain | Pilznieński | 4.2 kg (77.8%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 0.5 kg (9.3%) | 79 % | 10 |
| Grain | Rice, Flaked | 0.5 kg (9.3%) | 70 % | 2 |
| Sugar | Candi Sugar, Clear | 0.2 kg (3.7%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|--------|--------|--------|------------|
| First Wort | Simcoe | 10 g | 5 min | 13.2 % |
| Boil | Simcoe | 10 g | 60 min | 13.2 % |
| Boil | simcoe | 30 g | 15 min | 12 % |
| Whirlpool | Citra | 50 g | 15 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | --- |

Notes

- whifloc na 5 minut gotowania
woda do zacierania 16 l - kwas mlekowy 1,6 ml , gips 2g
woda do wysładzania 12 l - 3,7 ml

cukier na ostatnie 5 minut gotowania
Feb 7, 2024, 2:07 PM