

West Coast IPA by Homebrew Channel

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **72**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **1 min** at **75C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (98.6%)	82 %	4
Sugar	Candi Sugar, Clear	0.05 kg (1.4%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	60 min	9.4 %
Boil	Centennial	5 g	45 min	10.5 %
Boil	Cascade	10 g	30 min	8.1 %
Aroma (end of boil)	lunga	15 g	10 min	9.4 %
Aroma (end of boil)	Cascade	5 g	10 min	8.1 %
Aroma (end of boil)	Centennial	5 g	10 min	10.5 %
Aroma (end of boil)	Simcoe	10 g	10 min	12.7 %
Whirlpool	Cascade	10 g	15 min	8.1 %
Whirlpool	Amarillo	15 g	15 min	9.5 %
Whirlpool	Simcoe	25 g	15 min	12.7 %
Whirlpool	Centennial	5 g	15 min	10.5 %
Dry Hop	Centennial	20 g	3 day(s)	10.5 %
Dry Hop	Cascade	20 g	3 day(s)	8.1 %

Dry Hop	Amarillo	20 g	3 day(s)	9.5 %
Dry Hop	Simcoe	50 g	3 day(s)	12.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	whirlfloc	1 g	Boil	10 min

Notes

- Woda RO modyfikowana:

zacieranie 13L
gips - 2.6L
chlorek - 1.3

wyśładzanie 7L
gips 4.5 gr
chlorek wapnia 2.25 gr

Do gotowania dorzucić (po przeliczeniu do objętości)
Epsom - 1.7g/10L
NaCl - 0.6g/10L
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