

# West Coast IPA Konkurs

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **75**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	11.7 %
Boil	Citra	25 g	5 min	12.9 %
Whirlpool	Citra	25 g	5 min	12.9 %
Whirlpool	Simcoe	25 g	5 min	13.2 %
Whirlpool	Azacca	25 g	5 min	14 %
Dry Hop	Citra	50 g	2 day(s)	12 %
Dry Hop	Simcoe	25 g	2 day(s)	13.2 %
Dry Hop	Azacca	25 g	2 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Slant	200 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips Piwowarski	7 g	Mash	60 min
Water Agent	Chlorek Wapnia	2 g	Mash	60 min
Water Agent	Kwas Mlekowy 80%	0.9 g	Mash	0 min

## Notes

- 0,9ml Kwasy mlekowy 80% do 16l wody do wyśładzania  
Profil wody: Ca - 89.4 \Mg - 4 \Na - 4 \Cl - 47.6 \SO4 - 147.2 \HCO3 - 41  
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