

West Coast IPA WKPD 2025

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **59**
- SRM **4.2**
- 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 5.2 kg (94.5%) | 82 % | 4 |
| Grain | Viking - Carabody | 0.3 kg (5.5%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Simcoe | 15 g | 60 min | 14.4 % |
| Boil | Simcoe | 20 g | 30 min | 14.4 % |
| Aroma (end of boil) | Simcoe | 15 g | 15 min | 14.4 % |
| Dry Hop | Centennial | 100 g | 2 day(s) | 7.8 % |
| Dry Hop | Citra | 100 g | 2 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|--------|--------|------------|
| Lutra OYL-071 | Ale | Liquid | 50 ml | Omega |

Notes

- Woda kran 28,9L -> 3 ml kwas mlekowy
Jan 16, 2025, 6:14 PM