

# West Coast Polish IPA US05

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **65**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt    | 4.7 kg (90.4%) | 82 %  | 4   |
| Sugar | Sugar, Table (Sucrose) | 0.5 kg (9.6%)  | 100 % | 2   |

## Hops

| Use for             | Name           | Amount | Time     | Alpha acid |
|---------------------|----------------|--------|----------|------------|
| Boil                | Zula           | 15 g   | 60 min   | 13.3 %     |
| Boil                | Amora Preta HB | 40 g   | 30 min   | 7.3 %      |
| Aroma (end of boil) | lunga MX       | 25 g   | 15 min   | 11 %       |
| Dry Hop             | Amora Preta HB | 110 g  | 2 day(s) | 7.3 %      |
| Dry Hop             | vermelho       | 100 g  | 2 day(s) | 9.1 %      |

## Yeasts

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

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                |     |      |        |
|--------|----------------|-----|------|--------|
| Fining | mech irlandzki | 3 g | Boil | 10 min |
|--------|----------------|-----|------|--------|

## Notes

- Woda RO:kran z dodatkiem gipsu 3gr  
Zacieranie  
17L  
Wystadzenie  
8.2  
*Nov 27, 2022, 10:28 AM*