

Wybrzeże Sekwoi - West Coast Session IPA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **49**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|------------|-------|-----|
| Grain | Pale Base Malt | 3 kg (60%) | 80 % | 6 |
| Grain | Pszeniczny | 2 kg (40%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Simcoe | 50 g | 15 min | 13.1 % |
| Boil | Simcoe | 25 g | 10 min | 13.1 % |
| Whirlpool | Simcoe | 25 g | 5 min | 13.1 % |
| Dry Hop | Simcoe | 200 g | 2 day(s) | 13.1 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 10 g | Boil | 10 min |

Notes

- Fermentacja:
Burzliwa (7-8 dni w 17-18 st. C)
Cicha (7-8 dni w 17-18 st. C)

Butelkowanie:

Syrop cukrowy na refermentację (110 g cukru w 400 ml wody)

Dojrzewanie piwa:

3 tygodnie w temperaturze 10-18 st. C.

Na zdrowie

(Koszt surowców w TB: 111,5 zł)

Mar 23, 2017, 5:37 PM