

Cold West Coast IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **59**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **30.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	5 kg (66.7%)	83 %	6
Grain	Weyermann - Carapils	2 kg (26.7%)	78 %	4
Adjunct	Płatki ryżowe	0.5 kg (6.7%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	40 g	30 min	11.9 %
Aroma (end of boil)	Citra	15 g	5 min	12 %
Aroma (end of boil)	Mosaic	15 g	5 min	10 %
Aroma (end of boil)	Idaho 7	15 g	5 min	12.7 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	5 min	4.5 %
Whirlpool	Citra	20 g	20 min	12 %
Whirlpool	Mosaic	20 g	20 min	10 %
Whirlpool	Idaho 7	20 g	20 min	12.7 %
Whirlpool	Saaz (Czech Republic)	30 g	20 min	4.5 %
Dry Hop	Citra	45 g	3 day(s)	12 %
Dry Hop	Mosaic	45 g	3 day(s)	10 %
Dry Hop	Idaho 7	45 g	3 day(s)	12.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	500 ml	Fermentis

Notes

- Profil wody 1:5 chlorki do siarczanów na 25L RO -> gips 9g; chlorek 2g; epsom 5g; soda 0,5g

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Fermentacja ciśnieniowa w 15 stC

Hop dip: 135g chmielu (ten "na zimno") zalać 1l wody 75 st.C w słoiku i odstawić na 1h i dodać przestygnięte do brzezki w 2 dniu fermentacji.

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