

#16 - West Coast IPA - "Portos"

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **61**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|--------------|-------|-----|
| Grain | Crisp - Pale Ale / Pils | 6 kg (96%) | 81 % | 4.5 |
| Grain | Weyermann - Carapils | 0.25 kg (4%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | lunga | 60 g | 60 min | 11 % |
| Aroma (end of boil) | Amarillo | 125 g | 0 min | 9.5 % |
| Dry Hop | Amarillo | 125 g | 3 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|-------|--------|-------------|
| OYL-071 Lutra™ Kveik | Ale | Slant | 100 ml | Omega Yeast |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|----------|--------|
| Fining | Mech Irlandzki | 5 g | Boil | 10 min |
| Other | Witamina C | 2 g | Bottling | --- |

Notes

- Celować w 20L / 16BLG po gotowaniu i dolać ok. 2L wody.
Jun 27, 2021, 11:30 PM