

## #7 West Coast IPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **63**
- SRM **4.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **2 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **25.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.1 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **75 C**, Time **1 min**

### Mash step by step

- Heat up **21.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **75C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

### Fermentables

| Type  | Name        | Amount          | Yield | EBC |
|-------|-------------|-----------------|-------|-----|
| Grain | Pilzneński  | 4.8 kg (76.8%)  | 81 %  | 4   |
| Grain | Pszeniczny  | 0.8 kg (12.8%)  | 85 %  | 4   |
| Grain | Monachijski | 0.65 kg (10.4%) | 80 %  | 15  |

### Hops

| Use for   | Name          | Amount | Time     | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil      | Chinook       | 35 g   | 60 min   | 11.7 %     |
| Boil      | Centennial    | 10 g   | 20 min   | 10.5 %     |
| Boil      | Centennial    | 10 g   | 10 min   | 10.5 %     |
| Boil      | Galaxy        | 10 g   | 5 min    | 16.2 %     |
| Boil      | Nelson Sauvín | 10 g   | 5 min    | 10.1 %     |
| Whirlpool | Galaxy        | 40 g   | 4 min    | 16.2 %     |
| Whirlpool | Nelson Sauvín | 40 g   | 2 min    | 10.1 %     |
| Whirlpool | Centennial    | 30 g   | 2 min    | 10.5 %     |
| Dry Hop   | Centennial    | 40 g   | 2 day(s) | 10.5 %     |
| Dry Hop   | Galaxy        | 40 g   | 2 day(s) | 15 %       |
| Dry Hop   | Nelson Sauvín | 40 g   | 2 day(s) | 11 %       |

## Yeasts

| Name                          | Type | Form   | Amount  | Laboratory |
|-------------------------------|------|--------|---------|------------|
| WLP001 - California Ale Yeast | Ale  | Liquid | 1400 ml | White Labs |

## Extras

| Type        | Name           | Amount | Use for | Time   |
|-------------|----------------|--------|---------|--------|
| Water Agent | CaCl2 33% (ml) | 2 g    | Mash    | ---    |
| Water Agent | CaCl2 33% (ml) | 4 g    | Boil    | 60 min |
| Water Agent | CaSO4          | 2 g    | Mash    | ---    |
| Water Agent | CaSO4          | 6 g    | Boil    | 60 min |
| Water Agent | Kwas fosforowy | 1.2 g  | Mash    | ---    |
| Other       | Cukier biały   | 150 g  | Boil    | 2 min  |

## Notes

- Z samych soli powinienem otrzymać około:
    - 62 ppm chlorków
    - 170 ppm siarczanów
    - 102 ppm wapnia
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