

# Lakewood v1

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **71**
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

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

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **2.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (59.5%)	81 %	4
Grain	Castle Pale Ale	1.7 kg (40.5%)	80 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic 2019	15 g	60 min	10 %
Boil	Citra 2019	10 g	60 min	12 %
Whirlpool	Citra 2019	15 g	20 min	12 %
W 70 stopniach, 20 minut mieszając - przerwa w chłodzeniu				
Whirlpool	Mosaic 2019	35 g	20 min	10 %
W 70 stopniach, 20 minut mieszając - przerwa w chłodzeniu				
Dry Hop	Citra 2019	25 g	1 day(s)	12 %
1 doba w 17 stopniach, potem min. 48h cc				
Dry Hop	Mosaic 2019	25 g	1 day(s)	10 %
1 doba w 17 stopniach, potem min. 48h cc				

## Yeasts

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

## Notes

- West Coast IPA  
*Feb 22, 2020, 8:30 PM*