

New West Coast Ipa

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **77**
- SRM **5.1**
- 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 **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (66.7%)	85 %	7
Grain	Strzegom Pszeniczny	1 kg (16.7%)	81 %	6
Grain	Płatki pszeniczne	0.5 kg (8.3%)	85 %	3
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	20 g	60 min	17 %
Aroma (end of boil)	Mosaic	20 g	15 min	10 %
Aroma (end of boil)	southern cross	20 g	15 min	14 %
Aroma (end of boil)	Zythos	20 g	15 min	11 %
Dry Hop	Mosaic	75 g	4 day(s)	10 %
Dry Hop	southern cross	75 g	4 day(s)	14 %
Dry Hop	Zythos	75 g	4 day(s)	11 %
Whirlpool	Mosaic	75 g	60 min	1 %
Whirlpool	southern cross	75 g	60 min	1 %

Whirlpool	Zythos	75 g	60 min	1 %
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Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	1000 ml	Fermentum Mobile

Notes

- Chmienie w whirlpoolu- tzw przerwa chmielowa po gotowaniu w temp. 70 stopni C. Pokazywane IBU będzie mniejsze, gdyż poniżej 75 stopni właściwie IBU nie powinno znacznie wzrosnąć.
Gęstwa drożdżowa 1000 ml zrobiona z starteru drożdżowego
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