

West Coast IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **76**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 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 **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------|-------------|-------|-----|
| Grain | Słód Pale Ale | 6 kg (100%) | 79 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Warrior | 45 g | 60 min | 17 % |
| Aroma (end of boil) | Mosaic | 50 g | 0 min | 10 % |
| Dry Hop | Cascade | 50 g | 3 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|--------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale | Liquid | 10 ml | Fermentum Mobile |

Notes

- mosaic na hopstand,
do butelkowania witC (Kwas askorbinowy CZDA) 1g/5l
Apr 19, 2019, 11:28 AM