

West coast IPA piwowar

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **31**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24.1 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18.7 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.6 kg (86%)	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg (9.3%)	81 %	6
Grain	Płatki ryżowe	0.25 kg (4.7%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	lunga	40 g	45 min	11 %
Whirlpool	Citra	25 g	25 min	12 %
Whirlpool	Mosaic	25 g	25 min	10 %
Whirlpool	Nelson Sauvignon	25 g	25 min	11 %
Dry Hop	Citra	50 g	4 day(s)	12 %
Dry Hop	Mosaic	75 g	4 day(s)	10 %
Dry Hop	Nelson Sauvignon	75 g	4 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Notes

- Whirlpool - hopstand ale nie ma opcji w programie.
fermentacja od 17 do 21 stopniowo podnoszone.
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