

West Coast IPA Simcoe Amarillo

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **69**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **25.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (71.4%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (11.9%)	79 %	10
Grain	Weyermann - Carapils	0.5 kg (6%)	78 %	4
Grain	Strzegom Pszeniczny	0.9 kg (10.7%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	25 min	9.5 %
Boil	Simcoe	30 g	25 min	13.2 %
Boil	Amarillo	30 g	10 min	9.5 %
Boil	Simcoe	30 g	10 min	13.2 %
Boil	Amarillo	30 g	5 min	9.5 %
Boil	Simcoe	30 g	5 min	13.2 %
Aroma (end of boil)	Amarillo	55 g	1 min	9.5 %
Aroma (end of boil)	Simcoe	55 g	1 min	13.2 %
Whirlpool	Amarillo	80 g	1 min	9.5 %
Whirlpool	Simcoe	80 g	1 min	13.2 %
Dry Hop	Amarillo	125 g	4 day(s)	9.5 %
Dry Hop	Simcoe	125 g	4 day(s)	13.2 %

Yeasts

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

Notes

- Chmiel na whirlpool dodać na godzinę, tu wpisana minuta bo Brewness nie uwzględnia że w odpowiednio niższej temperaturze przyrost IBU można pominąć, a to kalkulator dolicza to jako 60 minut gotowania, co zaburza wynik.

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