

West Coast IPA v2

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **81**
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **7 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzneński | 4.2 kg (89.4%) | 81 % | 4 |
| Sugar | Sacharoza | 0.5 kg (10.6%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Simcoe | 10 g | 60 min | 11.5 % |
| Boil | Simcoe | 30 g | 30 min | 11.5 % |
| Boil | Mosaic | 40 g | 15 min | 10.4 % |
| Boil | Centennial | 40 g | 15 min | 8.3 % |
| Dry Hop | Simcoe | 40 g | 3 day(s) | 11.5 % |
| Dry Hop | Mosaic | 40 g | 3 day(s) | 10.4 % |
| Dry Hop | Centennial | 40 g | 3 day(s) | 8.3 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|------|
| Water Agent | gips piwowarski | 8 g | Mash | --- |
| Water Agent | kwask mlekowy | 10 g | Mash | --- |

Notes

- hopstand 75C
40' - 20g simcoe, 20g mosaic, 20g centennial
ph zacieru - 5.4
ph wody - 5.1
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