

West Coast IPA z pie*dolnięciem

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **69**
- SRM **4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (93.8%)	80 %	4
Grain	Weyermann - Carapils	0.2 kg (6.3%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Whirlpool	Citra	25 g	10 min	13 %
Whirlpool	Idaho 7	25 g	10 min	12.7 %
Dry Hop	El Dorado	50 g	3 day(s)	15 %
Dry Hop	Citra	25 g	2 day(s)	12 %