

## West Coast WKPD 23

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **56**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **17.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	4.5 kg (76.3%)	80.5 %	4
Grain	BESTMALZ - Best Wheat Malt	0.6 kg (10.2%)	82 %	4
Grain	Rice, Flaked	0.4 kg (6.8%)	70 %	2
Grain	Weyermann - Carapils	0.2 kg (3.4%)	78 %	4
Sugar	Candi Sugar, Clear	0.2 kg (3.4%)	78.3 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe PK	35 g	60 min	13.2 %
Aroma (end of boil)	Simcoe PK	15 g	10 min	13.2 %
Dry Hop	Citra TB	100 g	3 day(s)	12 %
Dry Hop	Mosaic TB	100 g	3 day(s)	11.8 %
Dry Hop	Simcoe TB	50 g	3 day(s)	13.2 %

### Notes

- Woda RO kran 1:1  
zacieranie 23L - 3.5 ml kwasu mlekowego  
wysładzanie 7,5L - 2 ml kwasu mlekowego

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