

## West Coast IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **37**
- SRM **5**
- 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 **15 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **21.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

### Fermentables

| Type  | Name                         | Amount         | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Viking Malt Pilsner          | 4.5 kg (61.6%) | 82 %  | 4   |
| Grain | Thomas Fawcett - Maris Otter | 2.5 kg (34.2%) | 81 %  | 6   |
| Grain | Cara-Pils/Dextrine           | 0.1 kg (1.4%)  | 72 %  | 4   |
| Grain | Bestmalz - Pszeniczny        | 0.2 kg (2.7%)  | 85 %  | 5   |

### Hops

| Use for                          | Name     | Amount | Time   | Alpha acid |
|----------------------------------|----------|--------|--------|------------|
| First Wort                       | Columbus | 15 g   | 60 min | 12.6 %     |
| Aroma (end of boil)              | Amarillo | 20 g   | 10 min | 8.5 %      |
| Aroma (end of boil)              | Citra    | 20 g   | 10 min | 12.9 %     |
| Aroma (end of boil)              | Simcoe   | 10 g   | 10 min | 13.2 %     |
| Whirlpool                        | Amarillo | 30 g   | 0 min  | 8.5 %      |
| hopstand w 75 st. C przez 30 min |          |        |        |            |
| Whirlpool                        | Citra    | 30 g   | 0 min  | 12.9 %     |
| hopstand w 75 st. C przez 30 min |          |        |        |            |
| Whirlpool                        | Simcoe   | 40 g   | 0 min  | 13.2 %     |

|                                  |             |      |          |        |
|----------------------------------|-------------|------|----------|--------|
| hopstand w 75 st. C przez 30 min |             |      |          |        |
| Dry Hop                          | Simcoe      | 50 g | 2 day(s) | 13.2 % |
| Do podzielenia na pół            |             |      |          |        |
| Dry Hop                          | Sorachi Ace | 50 g | 2 day(s) | 10 %   |
| Do jednego fermentora            |             |      |          |        |
| Dry Hop                          | Eureka!     | 50 g | 2 day(s) | 18 %   |
| Do drugiego fermentora           |             |      |          |        |

## Yeasts

| Name       | Type | Form   | Amount | Laboratory |
|------------|------|--------|--------|------------|
| Kveik Oslo | Ale  | Liquid | 50 ml  | Priv       |

## Extras

| Type                              | Name                                             | Amount | Use for   | Time     |
|-----------------------------------|--------------------------------------------------|--------|-----------|----------|
| Water Agent                       | Gips piwowarski                                  | 1 g    | Mash      | 81 min   |
| Water Agent                       | Sól Epsom                                        | 1 g    | Mash      | 81 min   |
| Water Agent                       | Gips piwowarski                                  | 2 g    | Boil      | 60 min   |
| Water Agent                       | Sól Epsom                                        | 1 g    | Boil      | 60 min   |
| Water Agent                       | Whirlfloc                                        | 1.25 g | Boil      | 10 min   |
| Fining                            | Środek do klarowania piwa płynny Mangrove Jack's | 3 g    | Secondary | 2 day(s) |
| Rozpuścić w połowie szklanki wody |                                                  |        |           |          |
| Water Agent                       | Witamina C                                       | 4 g    | Bottling  | ---      |

## Notes

- Chmienie na zimno, trzymać się temperatur 16-19 st.C przez 2 dni  
Cold Crashing 1-4.5 st. C przez 3 dni

Woda: 25% zdemineralizowanej + sole w zacieraniu i wysładzaniu - siarczki do chlorków 3:1  
Pilnować pod koniec gotowania żeby pH Wody było na poziomie 5.5  
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