

## #12 West Coast IPA kociołkowa

- Gravity **14.7 BLG**
- ABV ---
- IBU **70**
- SRM **6.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **32.9 liter(s)**
- Total mash volume **42.3 liter(s)**

### Steps

- Temp **63 C**, Time **75 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **32.9 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **75 min** at **63C**
- Keep mash **1 min** at **76C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt       | 7 kg (74.5%)  | 80 %  | 5   |
| Grain | Weyermann - Carapils       | 0.5 kg (5.3%) | 78 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1.5 kg (16%)  | 79 %  | 16  |
| Grain | Rice, Flaked               | 0.4 kg (4.3%) | 70 %  | 2   |

### Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| First Wort          | Simcoe     | 42.5 g | 60 min   | 13.2 %     |
| First Wort          | Chinook    | 3.5 g  | 60 min   | 13 %       |
| First Wort          | Amarillo   | 8.8 g  | 60 min   | 9.5 %      |
| Aroma (end of boil) | Mosaic     | 10 g   | 15 min   | 10 %       |
| Aroma (end of boil) | Citra      | 10 g   | 15 min   | 12 %       |
| Whirlpool           | Citra      | 60 g   | 0 min    | 12 %       |
| Whirlpool           | Mosaic     | 20 g   | 0 min    | 10 %       |
| Dry Hop             | Mosaic     | 40 g   | 3 day(s) | 10 %       |
| Dry Hop             | Citra      | 20 g   | 3 day(s) | 12 %       |
| Dry Hop             | Centennial | 28.3 g | 3 day(s) | 10.5 %     |

## Yeasts

| Name                          | Type | Form   | Amount   | Laboratory |
|-------------------------------|------|--------|----------|------------|
| WLP001 - California Ale Yeast | Ale  | Liquid | 150.1 ml | White Labs |

## Extras

| Type   | Name      | Amount | Use for | Time   |
|--------|-----------|--------|---------|--------|
| Fining | whirflock | 0.6 g  | Boil    | 10 min |