Krakowska Session West Coast IPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **80 liter(s)**
- Trub loss **5 %**
- Size with trub loss **84 liter(s)**
- Boil time **50 min**
- Evaporation rate **7 %/h**
- Boil size **97.4 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **56.4 liter(s)**
- Total mash volume **75.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **56.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **59.8 liter(s)** of **76C** water or to achieve **97.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner Malt	16.4 kg *(87.2%)*	81 %	5
Grain	Vienna Malt	1.2 kg *(6.4%)*	78 %	8
Grain	Płatki owsiane	1.2 kg *(6.4%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	100 g	10 min	17 %
Boil	Centennial	90 g	10 min	10.5 %
Boil	Simcoe	80 g	10 min	13.2 %
Dry Hop	Amarillo	100 g	5 day(s)	9.5 %
Dry Hop	Chinook	100 g	5 day(s)	13 %
Dry Hop	Galaxy	100 g	5 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	46 g	---

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- 28V - 9,5 plato
  30V- 5-5,5 plato
  3 VI odbiór gęstwy
  10-11 VI dry hopping
  May 30, 2019, 2:32 PM