

West Coast IPA 2021

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **53**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **26.5 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **20.2 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg (87.3%)	81 %	4
Grain	Rice, Flaked	0.8 kg (12.7%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Horizon	20 g	60 min	14 %
Boil	Horizon	15 g	15 min	14 %
Boil	Horizon	20 g	5 min	14 %
Whirlpool	Horizon	30 g	5 min	14 %
Whirlpool	Calypso	30 g	5 min	15 %
Dry Hop	Calypso	70 g	5 day(s)	15 %
Dry Hop	Citra	100 g	5 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	200 ml	Danstar

Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	2 g	Boil	5 min
Water Agent	NaCl	7 g	Mash	5 min
Water Agent	H3PO4	4 g	Mash	60 min

Notes

- Zacieranie w Ph- 5,6- 5,8

Schemat fermentacji:

1. Burzliwa:

1 dzień - 4 dzień - 15 C

4 - 7 - 17

8-14 - 19

2. Złanie na cichą

Chmilenie przy przelewaniu - 20 C

Dzień 15-20

3. Cold crash do 1 C

Dzień

20 - 25

4. Butelkowanie - 26 dzień na poziom 2,2 - refermetacja lub keg.

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