

West Coast IPA 2021 v.2

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **46**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (75%)	82 %	4
Grain	Rice, Flaked	0.4 kg (10%)	70 %	2
Grain	Viking Wheat Malt	0.3 kg (7.5%)	83 %	5
Grain	Weyermann - Carapils	0.3 kg (7.5%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	50 min	9.4 %
Boil	Mosaic	20 g	30 min	12 %
Boil	Mosaic	15 g	10 min	12 %
Dry Hop	Mosaic	30 g	3 day(s)	12 %
Dry Hop	Nelson Sauvignon	20 g	3 day(s)	9.4 %
Dry Hop	Topaz	40 g	30 day(s)	18.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1728 Scottish Ale	Ale	Liquid	100 ml	Wyeast Labs

Notes

- Woda RO:Kran 1:1

Gips piwowarski 2g do zacierania

Woda do wysładzania 2gr chlorku wapnia i 1ml kwasu mlekowego
Nov 10, 2021, 9:38 AM