

West Coast IPA - 6.8%

American IPA

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Type: All Grain

IBU : 62 (Tinseth)
 BU/GU : 1
 Color : 18 EBC
 Carbonation : 2.8 CO2-vol

Pre-Boil Gravity : 1.052
 Original Gravity : 1.062
 Final Gravity : 1.012

Fermentables (6.44 kg)

3.5 kg - Maris Otter Malt 5.9 EBC (54.4%)
 2.6 kg - Swaen Pilsner 3.7 EBC (40.4%)
 300 g - Carapils/Carafoam 3.9 EBC (4.7%)
 40 g - Carafa Special III 1400 EBC (0.6%)

Hops (393 g)

60 min - 13 g - Magnum - 12% (18 IBU)
 10 min - 20 g - Citra - 13.6% (13 IBU)
 10 min - 20 g - Simcoe - 15% (14 IBU)
 10 min - 10 g - Mosaic - 14.4% (7 IBU)

Hop Stand

20 min hopstand @ 80 °C
 20 min 80 °C - 20 g - Citra - 13.6% (4 IBU)
 20 min 80 °C - 20 g - Simcoe - 15% (4 IBU)
 20 min 80 °C - 10 g - Mosaic - 14.4% (2 IBU)

Dry Hops

3 days - 75 g - Citra - 13.6%
 3 days - 75 g - Simcoe - 15%
 3 days - 50 g - Mosaic - 14.4%
 3 days - 50 g - Sabro - 13.4%
 3 days - 30 g - Chinook - 13%

Miscellaneous

Mash - 2.31 g - Antioxin SBT
 Mash - 0.4 g - Calcium Chloride (CaCl2)
 Mash - 3 g - Epsom Salt (MgSO4)
 Mash - 4.6 g - Gypsum (CaSO4)
 Mash - 7.5 ml - Lactic Acid 80%
 Sparge - 2.16 ml - Lactic Acid 80%
 15 min - Boil - 0.57 items - Protafloc
 Secondary - 0.5 tsp - Gelatin

Yeast

3 pkg - WHC Lab Clean West Coast IPA LAX

BrewZilla 35L Gen4

Batch Size : 21 L
 Boil Size : 27.42 L
 Post-Boil Vol : 22.92 L

Mash Water : 23.11 L
 Sparge Water : 9.65 L
 Sparge Water Temp : 80 °C
 Boil Time : 60 min
 Total Water : 32.76 L

Brewhouse Efficiency: 66.8%
 Mash Efficiency: 70%

Mash Profile

High fermentability
 70 °C - Strike Temp
 65 °C - 60 min - Temperature

Fermentation Profile

Ale
 19 °C - 14 days - Primary
 0 °C - 7 days - Cold Crash

Water Profile

Tap Water From Amsterdam (Hoppy)
 Ca 77 Mg 18 Na 71 Cl 80 SO 161 HCO 175

SO/Cl ratio: 2
 Mash pH: 5.37
 Sparge pH: 5.7

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



18 EBC