

West Coast IPA #2

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **76**
- SRM **6.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **21.9 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **67 C**, Time **20 min**
- Temp **85 C**, Time **1 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **67C**
- Keep mash **1 min** at **85C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (80%)	80 %	5
Grain	Strzegom Pszeniczny	0.5 kg (8%)	81 %	6
Grain	Viking red active	0.5 kg (8%)	80 %	25
Grain	Carahell	0.25 kg (4%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Sabro	10 g	60 min	15 %
Boil	Citra	10 g	60 min	12 %
Whirlpool	Sabro	40 g	20 min	15 %
Whirlpool	Citra	15 g	20 min	12 %
Whirlpool	Motueka	30 g	20 min	7 %
Whirlpool	Wai-iti	30 g	20 min	4.1 %
Dry Hop	Sabro	25 g	4 day(s)	15 %
Dry Hop	Citra	25 g	4 day(s)	12 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	1000 ml	Fermentis