West Coast Rye IPA v5

- Gravity **15.4 BLG**
- ABV **---**
- IBU **73**
- SRM **5.5**
- 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 **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.2 kg *(55.2%)*	81 %	4
Grain	Pale Ale Strzegom	2.1 kg *(36.2%)*	80 %	6
Grain	Żytni	0.5 kg *(8.6%)*	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15 %
Boil	Warrior	10 g	60 min	15.5 %
Boil	lunga	30 g	30 min	11 %
Whirlpool	Columbus/Tomahawk/Zeus	30 g	0 min	15.5 %
Dry Hop	Simcoe	50 g	3 day(s)	13 %
Dry Hop	Mosaic	25 g	3 day(s)	12.1 %
Dry Hop	Citra	25 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	Fermentis

Extras

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

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	10 g	Mash	---
Water Agent	Chlorek wapnia	10 g	Mash	---