West Coast IPA ZM2

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **80**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **8 %**
- Size with trub loss **43.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **51.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **27.5 liter(s)**
- Total mash volume **38.5 liter(s)**

Steps

- Temp **66 C**, Time **80 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **27.5 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **80 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **35.4 liter(s)** of **76C** water or to achieve **51.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg *(54.5%)*	81 %	4
Grain	Pale Ale Strzegom	3 kg *(27.3%)*	80 %	6
Grain	Pszeniczny Strzegom	1 kg *(9.1%)*	75 %	5
Grain	Karmelowy Jasny 30EBC	1 kg *(9.1%)*	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %
Boil	Citra	40 g	20 min	12 %
Aroma (end of boil)	Centennial	50 g	20 min	10.5 %
Boil	Mosaic	30 g	20 min	10 %
Aroma (end of boil)	Centennial	30 g	3 min	10.5 %
Aroma (end of boil)	Citra	10 g	3 min	12 %
Aroma (end of boil)	Mosaic	10 g	3 min	10 %
Dry Hop	Mosaic	60 g	4 day(s)	12.1 %
Dry Hop	Citra	50 g	4 day(s)	12 %
Dry Hop	Cascade	50 g	---	6 %

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

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	20 g	Mash	---