West Cost IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **42**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **31.8 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **68.5 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **45 min** at **68.5C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **31.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg *(62.5%)*	80 %	4
Grain	Briess - Pale Ale Malt	2 kg *(25%)*	80 %	7
Grain	Weyermann - Carapils	0.5 kg *(6.3%)*	78 %	4
Grain	Płatki pszeniczne	0.5 kg *(6.3%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	12 %
Boil	Mosaic	45 g	15 min	11 %
Aroma (end of boil)	Amarillo	20 g	15 min	9.5 %
Whirlpool	Mosaic	45 g	0 min	11 %
Dry Hop	Simcoe	90 g	4 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	150 ml	Fermentum Mobile

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

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	4 g	Mash	60 min
Fining	Wirflook	5 g	Boil	10 min