The West C/C/C

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **63**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **31.9 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.7 kg *(42.3%)*	80 %	4
Grain	Przeniczny Viking	0.58 kg *(9.1%)*	80 %	4
Grain	Biscuit Malt	0.3 kg *(4.7%)*	79 %	45
Grain	Pale Ale Malt Viking	2.8 kg *(43.9%)*	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	calypso	20 g	60 min	14.7 %
Boil	Chinook	20 g	60 min	11.7 %
Boil	Cascade	20 g	30 min	7.1 %
Whirlpool	calypso	30 g	0 min	8.5 %
Dry Hop	Chinook	30 g	3 day(s)	11.7 %
Dry Hop	Cascade	30 g	3 day(s)	7.1 %
Dry Hop	Lemon drop	50 g	3 day(s)	5.3 %
Dry Hop	Cascade	10 g	3 day(s)	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory

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

FM55 Zielone Wzgórze	Ale	Liquid	20 ml	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas fosforowy 75% do pH 5.5	7.93 g	Mash	0 min
Water Agent	Kwas fosforowy do wysładzania pH 5.9	3.73 g	Mash	0 min
Water Agent	Gips piwowarski	8.18 g	Boil	0 min
Water Agent	Sól epsom	3.18 g	Boil	0 min
Water Agent	CaCl2	1.82 g	Boil	0 min
Fining	Whirlfloc t	0.45 g	Boil	5 min