WEST COAST IPA - przykładowa receptura

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **59**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **70 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.8 kg *(94.3%)*	81 %	4
Sugar	Sugar, Table (Sucrose)	0.3 kg *(4.9%)*	100 %	2
Grain	Acid Malt	0.05 kg *(0.8%)*	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	45 g	60 min	12.5 %
Aroma (end of boil)	Mosaic	40 g	1 min	13.2 %
Aroma (end of boil)	Citra	30 g	1 min	12.5 %
Aroma (end of boil)	Centennial	20 g	1 min	10.5 %
Dry Hop	Citra	25 g	2 day(s)	12.5 %
Dry Hop	Mosaic	60 g	2 day(s)	13.2 %
Dry Hop	Centennial	30 g	2 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - BRY-97	Ale	Dry	22 g	Danstar

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
Fining	mech irlandzki	5 g	Boil	15 min