West Coast IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **69**
- SRM **6.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **67 C**, Time **20 min**
- Temp **85 C**, Time **1 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **67C**
- Keep mash **1 min** at **85C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg *(43.5%)*	80 %	5
Grain	Strzegom Pilzneński	2.5 kg *(43.5%)*	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg *(8.7%)*	81 %	6
Grain	Karmelowy Czerwony	0.25 kg *(4.3%)*	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Sabro	10 g	60 min	15 %
Boil	Citra	10 g	60 min	12 %
Whirlpool	Sabro	25 g	20 min	15 %
Whirlpool	Citra	25 g	20 min	12 %
Dry Hop	Sabro	25 g	4 day(s)	15 %
Dry Hop	Citra	25 g	4 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory

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

US-05	Ale	Slant	500 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	kokos	100 g	Boil	15 min
Flavor	kokos	100 g	Secondary	4 day(s)