West Coast Ipa 16 blg

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **45**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.4 liter(s)**
- Total mash volume **32.5 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **24.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(61.5%)*	80 %	5
Grain	Strzegom Pilzneński	2.5 kg *(30.8%)*	80 %	4
Grain	Pszeniczny	0.625 kg *(7.7%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	38 g	60 min	15.5 %
Aroma (end of boil)	Chinook	38 g	0 min	13 %
Whirlpool	Simcoe	63 g	0 min	13.2 %
Dry Hop	Cascade PL	63 g	3 day(s)	5.2 %
Dry Hop	Simcoe	63 g	3 day(s)	13.2 %
Dry Hop	Mosaic	63 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

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