West Coast IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **56**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	3.3 kg *(60%)*	80.5 %	2
Grain	BESTMALZ - Best Vienna	1.2 kg *(21.8%)*	80.5 %	9
Grain	BESTMALZ - Best Pilsen	0.7 kg *(12.7%)*	80.5 %	4
Sugar	Candi Sugar, Clear	0.3 kg *(5.5%)*	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Flex	8 g	60 min	65 %
Dry Hop	Mosaic	100 g	5 day(s)	11.8 %
Dry Hop	Chinook	100 g	5 day(s)	11.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time

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

Fining	whirlfloc	5 g	Boil	5 min

Notes

- Woda RO 21.5L, kran 2L
  zacieranie 23.5L - kwas 2 ml, gips 2.5 gr

  wysładzanie 5.5 + 0.5 L - kwas mlekowy 2ml
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