West Coast IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **37**
- SRM **5**
- 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 **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Pilsner	4.5 kg *(61.6%)*	82 %	4
Grain	Thomas Fawcett - Maris Otter	2.5 kg *(34.2%)*	81 %	6
Grain	Cara-Pils/Dextrine	0.1 kg *(1.4%)*	72 %	4
Grain	Bestmalz - Pszeniczny	0.2 kg *(2.7%)*	85 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Columbus	15 g	60 min	12.6 %
Aroma (end of boil)	Amarillo	20 g	10 min	8.5 %
Aroma (end of boil)	Citra	20 g	10 min	12.9 %
Aroma (end of boil)	Simcoe	10 g	10 min	13.2 %
Whirlpool	Amarillo	30 g	0 min	8.5 %
hopstand w 75 st. C przez 30 min				
Whirlpool	Citra	30 g	0 min	12.9 %
hopstand w 75 st. C przez 30 min				
Whirlpool	Simcoe	40 g	0 min	13.2 %

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

hopstand w 75 st. C przez 30 min				
Dry Hop	Simcoe	50 g	2 day(s)	13.2 %
Do podzielenia na pół				
Dry Hop	Sorachi Ace	50 g	2 day(s)	10 %
Do jednego fermentora				
Dry Hop	Eureka!	50 g	2 day(s)	18 %
Do drugiego fermentora				

Yeasts

Name	Type	Form	Amount	Laboratory
Kveik Oslo	Ale	Liquid	50 ml	Priv

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	1 g	Mash	81 min
Water Agent	Sól Epsom	1 g	Mash	81 min
Water Agent	Gips piwowarski	2 g	Boil	60 min
Water Agent	Sól Epsom	1 g	Boil	60 min
Water Agent	Whirlfloc	1.25 g	Boil	10 min
Fining	Środek do klarowania piwa płynny Mangrove Jack's	3 g	Secondary	2 day(s)
Rozpuścić w połowie szklanki wody				
Water Agent	Witamina C	4 g	Bottling	---

Notes

- Chmielenie na zimno, trzymać się temperatur 16-19 st.C przez 2 dni
  Cold Crashing 1-4.5 st. C przez 3 dni

  Woda: 25% zdemineralizowanej + sole w zacieraniu i wysładzaniu - siarczki do chlorków 3:1
  Pilnować pod koniec gotowania żeby ph Wody było na poziomie 5.5
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