West Coast IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **71**
- 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 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **72C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg *(94.3%)*	82 %	4
Sugar	Candi Sugar, Clear	0.3 kg *(5.7%)*	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	14.4 %
Boil	Simcoe	20 g	30 min	14.4 %
Dry Hop	Simcoe	50 g	3 day(s)	14.4 %
Dry Hop	Centennial	50 g	3 day(s)	10.5 %
Dry Hop	HBC586	100 g	3 day(s)	12.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Liquid	50 ml	Omega

Notes

- Woda 28.2L - kwas mlekowy 2.5ml
  RO:15L
  Kran: 13.2L
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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.