

# West Coast Brownie IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **66**
- SRM **19.7**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **80 min**
- Evaporation rate **12 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23.9 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **77C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3.5 kg (52.6%)	81 %	4
Grain	Weyermann - Pale Ale Malt	2.7 kg (40.6%)	85 %	7
Grain	Pszeniczny	0.2 kg (3%)	85 %	4
Grain	Weyermann - Carafa II	0.25 kg (3.8%)	70 %	1150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	20 min	13.9 %
Boil	Amarillo	30 g	20 min	9.8 %
Boil	Nugget	30 g	20 min	13.8 %
Aroma (end of boil)	Citra	30 g	1 min	13.9 %
Aroma (end of boil)	Amarillo	30 g	1 min	9.8 %
Aroma (end of boil)	Nugget	30 g	1 min	13.8 %
Dry Hop	Citra	30 g	4 day(s)	13.9 %
Dry Hop	Amarillo	30 g	4 day(s)	9.8 %
Dry Hop	Nugget	30 g	4 day(s)	13.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---