

# West Coast IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **56**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	4 kg (61.5%)	81 %	4
Grain	Viking Pale Ale malt	1.5 kg (23.1%)	80 %	5
Grain	Strzegom Wiedeński	0.5 kg (7.7%)	79 %	10
Grain	Pszeniczny	0.5 kg (7.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	30 g	60 min	15 %
Boil	Citra	10 g	45 min	12 %
Boil	Simcoe	25 g	5 min	13.2 %
Aroma (end of boil)	Equinox	25 g	0 min	13.1 %
Aroma (end of boil)	Citra	50 g	0 min	12 %
Dry Hop	Citra	40 g	4 day(s)	12 %
Dry Hop	Mosaic	20 g	4 day(s)	10 %
Dry Hop	Cascade	30 g	4 day(s)	6 %
Dry Hop	Ekuanot	25 g	4 day(s)	13.1 %
Dry Hop	Simcoe	25 g	4 day(s)	13.2 %

## Yeasts

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

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	23 g	Fermentis

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	Mech Irlandzki	5 g	Boil	10 min