

West Coast IPA

- Gravity **14.3 BLG**
- ABV ---
- IBU **44**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **0 min** at **76C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (58.8%)	82 %	4
Grain	Viking Pale Ale malt	1.1 kg (32.4%)	80 %	5
Grain	Viking Wheat Malt	0.3 kg (8.8%)	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	9 g	20 min	13.7 %
Boil	Amarillo	9 g	20 min	8.8 %
Boil	Simcoe	9 g	20 min	13.2 %
Aroma (end of boil)	Citra	9 g	5 min	13.7 %
Aroma (end of boil)	Amarillo	9 g	5 min	8.8 %
Aroma (end of boil)	Simcoe	9 g	5 min	13.2 %
Whirlpool	Citra	9 g	0 min	13.7 %
Whirlpool	Amarillo	9 g	0 min	8.8 %
Whirlpool	Simcoe	9 g	0 min	13.2 %
Dry Hop	Citra	18 g	3 day(s)	13.7 %
Dry Hop	Amarillo	12 g	3 day(s)	8.8 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Slant	54.55 ml	---