

# 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 | Pilzneński           | 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      |