

## West coast IPA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **60**
- SRM **3.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

### Steps

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

### Mash step by step

- Heat up **18.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.75 kg (60%)	81 %	4
Grain	Pszeniczny	0.5 kg (8%)	85 %	4
Grain	Viking Pale Ale malt	2 kg (32%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	13.2 %
Boil	Azacca	15 g	60 min	14 %
Boil	Simcoe	15 g	5 min	13.2 %
Boil	Azacca	15 g	5 min	14 %
Aroma (end of boil)	Azacca	15 g	0 min	14 %
Aroma (end of boil)	Simcoe	15 g	0 min	13.2 %
Aroma (end of boil)	Cascade	15 g	0 min	6 %
Boil	Cascade	15 g	60 min	6 %
Boil	Cascade	15 g	5 min	6 %
Whirlpool	Cascade	15 g	10 min	6 %
Whirlpool	Simcoe	15 g	10 min	13.2 %
Whirlpool	Azacca	15 g	10 min	14 %

### 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 S-05	Ale	Dry	11.5 g	Fermentis