West coast IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **47**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

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

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	5 kg *(75.8%)*	81 %	4
Grain	Pilzneński	1 kg *(15.2%)*	81 %	4
Grain	Pszeniczny	0.5 kg *(7.6%)*	85 %	4
Grain	Acid Malt	0.1 kg *(1.5%)*	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	15 g	20 min	10.1 %
Boil	Citra	15 g	20 min	13.7 %
Boil	Centennial	15 g	20 min	10.1 %
Boil	Amarillo	15 g	5 min	10.1 %
Boil	Citra	15 g	5 min	13.7 %
Boil	Centennial	15 g	5 min	10.1 %
Aroma (end of boil)	Amarillo	15 g	0 min	10.1 %
Aroma (end of boil)	Citra	15 g	0 min	13.7 %
Aroma (end of boil)	Centennial	15 g	0 min	10.1 %
Whirlpool	Amarillo	15 g	20 min	10.1 %
85*C				
Whirlpool	Citra	15 g	20 min	13.7 %

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

85*C				
Whirlpool	Centennial	15 g	20 min	10.1 %
85*C				
Dry Hop	Amarillo	30 g	4 day(s)	10.1 %
Dry Hop	Citra	30 g	4 day(s)	13.7 %
Dry Hop	Centennial	30 g	4 day(s)	10.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis