

## West Coast IPA #2

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **76**
- SRM **6.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **21.9 liter(s)**

### Steps

- Temp **63 C**, Time **40 min**
- Temp **67 C**, Time **20 min**
- Temp **85 C**, Time **1 min**

### Mash step by step

- Heat up **15.6 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **67C**
- Keep mash **1 min** at **85C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (80%)   | 80 %  | 5   |
| Grain | Strzegom Pszeniczny  | 0.5 kg (8%)  | 81 %  | 6   |
| Grain | Viking red active    | 0.5 kg (8%)  | 80 %  | 25  |
| Grain | Carahell             | 0.25 kg (4%) | 77 %  | 26  |

### Hops

| Use for   | Name                   | Amount | Time     | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil      | Columbus/Tomahawk/Zeus | 10 g   | 60 min   | 15.5 %     |
| Boil      | Sabro                  | 10 g   | 60 min   | 15 %       |
| Boil      | Citra                  | 10 g   | 60 min   | 12 %       |
| Whirlpool | Sabro                  | 40 g   | 20 min   | 15 %       |
| Whirlpool | Citra                  | 15 g   | 20 min   | 12 %       |
| Whirlpool | Motueka                | 30 g   | 20 min   | 7 %        |
| Whirlpool | Wai-iti                | 30 g   | 20 min   | 4.1 %      |
| Dry Hop   | Sabro                  | 25 g   | 4 day(s) | 15 %       |
| Dry Hop   | Citra                  | 25 g   | 4 day(s) | 12 %       |

### Yeasts

Recipe has been printed via **BREWNES.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> |
|-------------|-------------|-------------|---------------|-------------------|
| US-05       | Ale         | Slant       | 1000 ml       | Fermentis         |