

West Coast IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **48**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	6 kg (89.6%)	81 %	4
Grain	Weyermann - Pale Wheat Malt	0.25 kg (3.7%)	85 %	5
Grain	Carahell	0.25 kg (3.7%)	77 %	26
Sugar	cukier	0.2 kg (3%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	65 min	8.8 %
Boil	bramling cross 7.7 AA	25 g	65 min	7.2 %
Boil	First Gold	33 g	20 min	7.5 %
Aroma (end of boil)	Challenger	20 g	5 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	---

Extras

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

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	15 min