West Coast IPA Strata/Citra/Bravo

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **52**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 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 **23.9 liter(s)**
- Total mash volume **31.8 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **66 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **23.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.41 kg *(42.8%)*	80 %	5
Grain	Strzegom Pilzneński	4.55 kg *(57.2%)*	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Strata	10 g	60 min	13.6 %
Boil	Bravo	15 g	60 min	15.5 %
Boil	Strata	10 g	30 min	8.2 %
Boil	Citra	10 g	30 min	12 %
Boil	Strata	30 g	5 min	13.6 %
Boil	Citra	40 g	5 min	8.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
S04	Ale	Slant	227.27 ml	---

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