#02 West Coast IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **56**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg *(46.2%)*	81 %	4
Grain	Pale Ale Strzegom	3 kg *(46.2%)*	80 %	6
Grain	Pszeniczny Strzegom	0.5 kg *(7.7%)*	75 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	12 %
Boil	Columbus/Tomahawk/Zeus	10 g	20 min	15.5 %
Boil	Citra	10 g	20 min	12 %
Boil	amarillo	20 g	20 min	11 %
Boil	Citra	10 g	5 min	12 %
Dry Hop	Amarillo	20 g	4 day(s)	9.5 %
Dry Hop	Citra	30 g	4 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	Fermentis

Extras

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

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	30 g	Mash	---