West Coast Australian IPA

- Gravity **15.2 BLG**
- ABV **---**
- IBU **80**
- SRM **5.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **64 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg *(66.7%)*	79 %	6
Grain	Strzegom pszeniczny	1 kg *(16.7%)*	81 %	6
Grain	Rice, Flaked	1 kg *(16.7%)*	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	25 g	20 min	17.2 %
Boil	Vic Secret (AUS)	30 g	20 min	16.1 %
Boil	Enigma (AUS)	25 g	0 min	17.2 %
Boil	Vic Secret (AUS)	20 g	0 min	16.1 %
Dry Hop	Enigma (AUS)	50 g	5 day(s)	17.2 %
Boil	Galaxy	25 g	20 min	14.5 %
Dry Hop	Vic Secret (AUS)	50 g	5 day(s)	16.1 %
Boil	Galaxy	25 g	0 min	14.5 %
Dry Hop	Galaxy	50 g	5 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory

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

US-05	Ale	Dry	11.5 g	---