

KassWest

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **54**
- SRM **5.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **58 liter(s)**
- Trub loss **5 %**
- Size with trub loss **60.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **72.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **44.4 liter(s)**
- Total mash volume **59.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **77 C**, Time **4 min**

Mash step by step

- Heat up **44.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **71C**
- Keep mash **4 min** at **77C**
- Sparge using **42.7 liter(s)** of **76C** water or to achieve **72.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	11.84 kg (80%)	80 %	4
Grain	Monachijski	1.04 kg (7%)	80 %	16
Grain	Pszeniczny	1.48 kg (10%)	85 %	4
Grain	Cara Gold Castlemalting	0.44 kg (3%)	78 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	55 g	60 min	14.5 %
Boil	Columbus/Tomahawk/Zeus	50 g	15 min	15.9 %
Boil	Centennial	50 g	10 min	10 %
Boil	Simcoe	50 g	5 min	11.9 %
Aroma (end of boil)	Citra	52 g	1 min	12.7 %
Dry Hop	Centennial	100 g	5 day(s)	10 %
Dry Hop	Simcoe	100 g	5 day(s)	11.9 %
Dry Hop	Amarillo	100 g	5 day(s)	10.1 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	11.5 g	Mangrove Jack's