

West Coast #13 (#3)

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **64**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **66.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **20 min**
- Temp **79 C**, Time **5 min**

Mash step by step

- Heat up **33 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **76C**
- Keep mash **5 min** at **79C**
- Sparge using **44.1 liter(s)** of **76C** water or to achieve **66.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (45.5%)	80 %	5
Grain	Viking Pilsner malt	5 kg (45.5%)	82 %	4
Grain	Strzegom Karmel 30	1 kg (9.1%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Wolf	70 g	60 min	12.4 %
Boil	Centennial	50 g	10 min	10.5 %
Aroma (end of boil)	Citra	50 g	0 min	12 %
Aroma (end of boil)	Centennial	50 g	0 min	10.5 %
Whirlpool	Citra	50 g	30 min	6 %
Whirlpool	Centennial	50 g	30 min	10.5 %
Dry Hop	Amarillo	50 g	5 day(s)	9.5 %
Dry Hop	Cascade	100 g	5 day(s)	6 %
Dry Hop	Citra	100 g	5 day(s)	12 %
Dry Hop	Sybilla	100 g	5 day(s)	3.5 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis