

# West Coast IPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **62**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **20.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.1 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **14.9 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **20.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (77.8%)	82 %	4
Grain	Viking Wheat Malt	0.5 kg (11.1%)	83 %	5
Grain	Viking Munich Malt	0.25 kg (5.6%)	78 %	18
Sugar	cukier	0.25 kg (5.6%)	100 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	5 g	60 min	16.8 %
Boil	Warrior	5 g	60 min	14.1 %
Boil	Warrior	25 g	30 min	14.1 %
Boil	Centennial	30 g	5 min	9.7 %
Aroma (end of boil)	Citra	30 g	0 min	13.7 %
Whirlpool	Citra	30 g	1 min	13.7 %
Dry Hop	Citra	10 g	3 day(s)	13.7 %
Dry Hop	Centennial	20 g	3 day(s)	9.7 %
Dry Hop	Mosaic	20 g	3 day(s)	12.1 %

## Yeasts

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

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Gozdawa West Coast	Ale	Dry	10 g	---