

# West Coast IPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **70**
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	4 kg (57.1%)	80 %	8
Grain	Castle Pilsen	3 kg (42.9%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	30 min	13.5 %
Boil	Centennial	50 g	5 min	9.5 %
Boil	Amarillo	50 g	5 min	8.8 %
Whirlpool	Centennial	50 g	5 min	9.5 %
Whirlpool	Amarillo	50 g	5 min	8.8 %
Dry Hop	Citra	50 g	3 day(s)	13.5 %
Dry Hop	Amarillo	50 g	3 day(s)	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

## Extras

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

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	5 g	Mash	---
Fining	WHIRLFLOC	1.25 g	Boil	15 min