West Coast 1 high noon PK

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **18.2 liter(s)**

Steps

- Temp **64 C**, Time **75 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **14.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **75 min** at **64C**
- Keep mash **0 min** at **76C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg *(79%)*	85 %	7
Grain	Pilsner Malz Best	0.4 kg *(9.9%)*	81 %	3
Grain	Münchner Malz Best	0.4 kg *(9.9%)*	78 %	20
Grain	Weyermann - Carapils	0.05 kg *(1.2%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	5 g	60 min	15.5 %
Aroma (end of boil)	Simcoe	5 g	5 min	14.5 %
Aroma (end of boil)	Citra	5 g	5 min	11.6 %
Aroma (end of boil)	Cascade	5 g	5 min	5.8 %
Whirlpool	Simcoe	10 g	20 min	14.5 %
Whirlpool	Citra	10 g	20 min	11.6 %
Whirlpool	Cascade	10 g	20 min	5.8 %
Dry Hop	Simcoe	20 g	2 day(s)	14.5 %
Dry Hop	Citra	20 g	2 day(s)	11.6 %
Dry Hop	Cascade	20 g	2 day(s)	5.8 %

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

Yeasts

Name	Type	Form	Amount	Laboratory
BRY-97 American West Coast	Ale	Slant	500 ml	Danstar

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	3 g	Mash	---
Water Agent	Kwas mlekowy	2 g	Mash	---