West Coast IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **64**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	5 kg *(82%)*	80.5 %	4
Grain	Rice, Flaked	0.8 kg *(13.1%)*	70 %	2
Sugar	sugar	0.3 kg *(4.9%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	25 g	40 min	15.5 %
Aroma (end of boil)	Simcoe	25 g	15 min	13.2 %
Aroma (end of boil)	Citra	25 g	15 min	12 %
Whirlpool	Mosaic	75 g	0 min	10 %
Dry Hop	Citra	75 g	5 day(s)	12 %
Dry Hop	Simcoe	75 g	5 day(s)	13.2 %
Dry Hop	Mosaic	25 g	5 day(s)	10 %
Dry Hop	Chinook	25 g	5 day(s)	13 %

Yeasts

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

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

Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc t	2.5 g	Boil	15 min