West Coast IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **73**
- SRM **6.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **78.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	5 kg *(69.4%)*	80.5 %	6
Grain	Castle Malting - Pilzneński 6-rzędowy	1 kg *(13.9%)*	80 %	5
Grain	Monachijski	1 kg *(13.9%)*	80 %	16
Grain	Chit Malt	0.1 kg *(1.4%)*	50 %	2
Grain	diastatyczny	0.1 kg *(1.4%)*	50 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	45 min	12 %
Boil	Mosaic	5 g	45 min	10 %
Boil	Simcoe	5 g	45 min	13.2 %
Boil	Columbus/Tomahawk/Zeus	10 g	30 min	15.5 %
Boil	Citra	10 g	30 min	12 %
Boil	Mosaic	10 g	30 min	10 %
Boil	Simcoe	10 g	30 min	13.2 %
Boil	Columbus/Tomahawk/Zeus	10 g	20 min	15.5 %
Boil	Citra	10 g	10 min	12 %

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

Boil	Mosaic	10 g	10 min	10 %
Boil	Simcoe	10 g	10 min	13.2 %
Aroma (end of boil)	Citra	10 g	5 min	12 %
Aroma (end of boil)	Mosaic	10 g	5 min	10 %
Aroma (end of boil)	Simcoe	10 g	5 min	13.2 %
Whirlpool	Citra	15 g	10 min	12 %
Whirlpool	Mosaic	15 g	10 min	10 %
Whirlpool	Simcoe	15 g	10 min	13.2 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Mosaic	30 g	3 day(s)	10 %
Dry Hop	Simcoe	30 g	3 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis