#45 West Coast IPA ver.2

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **57**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **29.4 liter(s)**

Steps

- Temp **75 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **83.6C**
- Add grains
- Keep mash **50 min** at **75C**
- Keep mash **10 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg *(42.9%)*	79 %	5
Grain	Pszeniczny	1 kg *(14.3%)*	85 %	4
Grain	Pilzneński	2 kg *(28.6%)*	81 %	4
Grain	Żytni	1 kg *(14.3%)*	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	20 g	60 min	10.5 %
Boil	Centennial	20 g	40 min	10.5 %
Boil	African Queen	20 g	30 min	11 %
Boil	African Queen	10 g	15 min	11 %
Aroma (end of boil)	African Queen	20 g	5 min	11 %
Whirlpool	African Queen	20 g	1 min	11 %

Yeasts

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

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