

#14 WEST COAST IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **90**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **2 %**
- Size with trub loss **15.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **18.5 %/h**
- Boil size **20.4 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

- Temp **63 C**, Time **70 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **69.7C**
- Add grains
- Keep mash **70 min** at **63C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **20.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (77.8%)	81 %	4
Grain	Słód pszeniczny Bestmalz	0.5 kg (11.1%)	82 %	5
Grain	Rice, Flaked	0.5 kg (11.1%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	42 g	60 min	15 %
Whirlpool	Idaho 7	40 g	1 min	12.7 %
Whirlpool	Simcoe	30 g	1 min	13.2 %
Whirlpool	Citra	20 g	1 min	12 %
Dry Hop	Idaho 7	60 g	2 day(s)	12.7 %
Dry Hop	Simcoe	70 g	2 day(s)	13.2 %
Dry Hop	Citra	30 g	2 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	1100 ml	White Labs

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
Other	Cukier biały	225 g	Boil	5 min