West Coast IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **31**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Best	3.5 kg *(76.1%)*	80 %	6
Grain	Pilsner Malz Best	0.5 kg *(10.9%)*	81 %	3
Grain	Weizenmalz Best	0.5 kg *(10.9%)*	82 %	4
Sugar	Milk Sugar (Lactose)	0.1 kg *(2.2%)*	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	5 g	60 min	12.6 %
Whirlpool	Centennial	30 g	15 min	9.5 %
Whirlpool	Galaxy	20 g	15 min	15 %
Whirlpool	El Dorado	20 g	15 min	11.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1056 American Ale	Ale	Slant	200 ml	Wyeast Labs

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