West coast ipa 74

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **59**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **35.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg *(37.7%)*	81 %	4
Grain	Pale Malt (2 Row) Bel	3 kg *(37.7%)*	80 %	6
Grain	Pszeniczny	0.55 kg *(6.9%)*	85 %	4
Grain	Monachijski	0.55 kg *(6.9%)*	80 %	16
Grain	zakwaszający	0.15 kg *(1.9%)*	--- %	---
Grain	Briess - 2 Row Carapils Malt	0.7 kg *(8.8%)*	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	20 min	12 %
Boil	Amarillo	20 g	20 min	9.5 %
Boil	Simcoe	20 g	20 min	13.2 %
Boil	Citra	20 g	5 min	12 %
Boil	Amarillo	20 g	5 min	9.5 %
Boil	Simcoe	20 g	5 min	13.2 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Aroma (end of boil)	Simcoe	20 g	0 min	13.2 %
Aroma (end of boil)	Amarillo	20 g	0 min	9.5 %
Whirlpool	Citra	20 g	20 min	12 %
Whirlpool	Amarillo	20 g	20 min	9.5 %
Whirlpool	Simcoe	20 g	20 min	13.2 %
Dry Hop	Citra	50 g	4 day(s)	12 %
Dry Hop	Amarillo	50 g	4 day(s)	9.5 %
Dry Hop	Simcoe	50 g	4 day(s)	13.2 %

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