West Coast IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **36**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21.4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg *(59.7%)*	80 %	5
Grain	Pilzneński	2 kg *(29.9%)*	81 %	4
Grain	Pszeniczny	0.5 kg *(7.5%)*	85 %	4
Grain	słód zakwaszający	0.2 kg *(3%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	20 min	12 %
Boil	Amarillo	15 g	20 min	9.5 %
Boil	Simcoe	15 g	20 min	13.2 %
Boil	Citra	15 g	5 min	12 %
Boil	Amarillo	15 g	5 min	9.5 %
Boil	Simcoe	15 g	5 min	13.2 %
Aroma (end of boil)	Citra	15 g	0 min	12 %
Aroma (end of boil)	Amarillo	15 g	0 min	9.5 %
Aroma (end of boil)	Simcoe	15 g	0 min	13.2 %
Whirlpool	Citra	15 g	0 min	12 %
Whirlpool	Amarillo	15 g	0 min	9.5 %

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

Whirlpool	Simcoe	15 g	0 min	13.2 %
Dry Hop	Citra	30 g	2 day(s)	12 %
Dry Hop	Amarillo	30 g	2 day(s)	9.5 %
Dry Hop	Simcoe	30 g	2 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	30 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min