West Coast IPA kurde faja

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **56**
- SRM **5.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **32.3 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg *(90.1%)*	85 %	7
Grain	Pszeniczny	0.3 kg *(5.4%)*	85 %	5
Grain	Carahell	0.25 kg *(4.5%)*	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	14.8 %
Boil	Columbus/Tomahawk/Zeus	15 g	20 min	14.8 %
Boil	Citra	15 g	20 min	13.9 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	15 g	5 min	14.8 %
Aroma (end of boil)	Citra	15 g	5 min	13.9 %
Whirlpool	Citra	20 g	20 min	13.9 %
Dry Hop	Citra	20 g	3 day(s)	13.9 %
Dry Hop	Simcoe	20 g	3 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory

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

Danstar - Nottingham	Ale	Slant	120 ml	Danstar

Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	15 min