West Coast IPA single hop Amora Preta

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **61**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg *(21.4%)*	80 %	5
Grain	Strzegom Pilzneński	5 kg *(71.4%)*	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg *(7.1%)*	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amora Preta	50 g	60 min	9 %
Boil	Amora Preta	30 g	30 min	9 %
Aroma (end of boil)	Amora Preta	30 g	5 min	9 %
Dry Hop	Amora Preta	70 g	6 day(s)	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Slant	250 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	6 g	Boil	10 min

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