West Coast IPA twojbrowar.pl

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **43**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.6 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **15 min**
- Temp **80 C**, Time **35 min**

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **15 min** at **78C**
- Keep mash **35 min** at **80C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg *(41.7%)*	88 %	7
Grain	Pilzneński	2.8 kg *(58.3%)*	88 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	55 min	13 %
Boil	Mosaic	40 g	10 min	10 %
Boil	Citra	60 g	5 min	12 %
Dry Hop	Citra	30 g	7 day(s)	12 %
Dry Hop	Mosaic	30 g	7 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

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