WEST COAST IPA VI

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **45**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **76C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	7 kg *(100%)*	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	60 min	11 %
Boil	Mosaic	50 g	3 min	10 %
Boil	Talus	50 g	3 min	7 %
Boil	Simcoe	50 g	3 min	13.2 %
Aroma (end of boil)	Cryo Talus	25 g	0 min	12.6 %
Aroma (end of boil)	Cryo Simcoe	25 g	0 min	22.8 %
Dry Hop	Cryo Mosaic	25 g	2 day(s)	24 %
Dry Hop	Cryo Simcoe	25 g	2 day(s)	22.8 %
Dry Hop	Talus	50 g	2 day(s)	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis

Extras

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

Type	Name	Amount	Use for	Time
Fining	Whirlflock T	1 g	Boil	10 min
Water Agent	Gips Piwowarski	4 g	Mash	60 min
Water Agent	Witamina C	4 g	Bottling	---