West Coast IPA WKPD 2017

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **45**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

Steps

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

Mash step by step

- Heat up **20 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg *(62.5%)*	80 %	4
Grain	Viking Pale Ale malt	2 kg *(25%)*	80 %	5
Grain	Pszeniczny	1 kg *(12.5%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	20 min	12 %
Boil	Amarillo	20 g	20 min	9.5 %
Boil	Simcoe	20 g	20 min	13.2 %
Aroma (end of boil)	Citra	20 g	5 min	12 %
Aroma (end of boil)	Amarillo	20 g	5 min	9.5 %
Aroma (end of boil)	Simcoe	20 g	5 min	13.2 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Aroma (end of boil)	Amarillo	20 g	0 min	9.5 %
Aroma (end of boil)	Simcoe	20 g	0 min	13.2 %
Whirlpool	Citra	20 g	0 min	12 %
Whirlpool	Amarillo	20 g	0 min	9.5 %
Dry Hop	Citra	40 g	4 day(s)	12 %
Dry Hop	Amarillo	40 g	4 day(s)	9.5 %

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

Dry Hop	Simcoe	40 g	4 day(s)	13.2 %

Yeasts

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