

## West Coast Ipa

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **32**
- SRM **5.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **26.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **20.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **33.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	6 kg (88.2%)	80 %	7
Grain	Caramel/Crystal Malt - 10L	0.4 kg (5.9%)	75 %	20
Grain	Wheat, Torrified (Prażona pszenica)	0.4 kg (5.9%)	79 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Boil	Chinook	30 g	15 min	13 %
Boil	Citra	50 g	0 min	12 %
Boil	Mosaic	50 g	0 min	10 %
Dry Hop	Mosaic	80 g	4 day(s)	10 %
Dry Hop	Citra	80 g	4 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

### Notes

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

- Temperatura fermentacji 18 stopni.  
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