

#1 West Coast IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **64**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2.5 kg (41.7%) | 85 % | 7 |
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 3.5 kg (58.3%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|-----------|------------|
| Boil | Chinook | 12.5 g | 60 min | 11.3 % |
| Boil | Mosaic | 37.5 g | 15 min | 12 % |
| Boil | Citra | 65 g | 10 min | 13.5 % |
| Dry Hop | Mosaic | 50 g | 10 day(s) | 12 % |
| Dry Hop | Citra | 47.5 g | 10 day(s) | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|---------|------------|
| Safale US-05 | Ale | Dry | 14.38 g | Fermentis |