

30L WKPD2017 West Coast IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **42**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **32.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.77 kg (58.3%)	81 %	4
Grain	Viking Pale Ale malt	2.73 kg (33.4%)	80 %	5
Grain	Pszeniczny	0.68 kg (8.3%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20.45 g	20 min	12 %
Boil	Amarillo	20.45 g	20 min	9.5 %
Boil	Simcoe	20.45 g	20 min	13.2 %
Boil	Citra	25 g	5 min	12 %
Boil	Amarillo	25 g	5 min	9.5 %
Boil	Simcoe	25 g	5 min	13.2 %
Aroma (end of boil)	Citra	25 g	0 min	12 %
Aroma (end of boil)	Amarillo	25 g	0 min	9.5 %
Aroma (end of boil)	Simcoe	25 g	0 min	13.2 %
Whirlpool	Citra	25 g	0 min	12 %
Whirlpool	Amarillo	25 g	0 min	9.5 %
Whirlpool	Simcoe	25 g	0 min	13.2 %
Dry Hop	Citra	50 g	4 day(s)	12 %
Dry Hop	Amarillo	50 g	4 day(s)	9.5 %
Dry Hop	Simcoe	50 g	4 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	27.27 g	---