

# West Coast IPA

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **69**
- SRM **4.8**
- 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 **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.5 kg (68.8%) | 80 %  | 5   |
| Grain | Viking Pilsner malt  | 2 kg (25%)     | 82 %  | 4   |
| Grain | Viking Wheat Malt    | 0.5 kg (6.3%)  | 83 %  | 5   |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 30 g   | 60 min   | 15.5 %     |
| Aroma (end of boil) | Chinook                | 30 g   | 25 min   | 13 %       |
| Whirlpool           | Simcoe                 | 50 g   | 20 min   | 13.2 %     |
| Dry Hop             | Simcoe                 | 50 g   | 3 day(s) | 13.2 %     |
| Dry Hop             | Cascade                | 50 g   | 3 day(s) | 6 %        |
| Dry Hop             | Mosaic                 | 50 g   | 3 day(s) | 10 %       |

## Yeasts

| Name                        | Type | Form   | Amount | Laboratory       |
|-----------------------------|------|--------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale  | Liquid | 100 ml | Fermentum Mobile |