

# 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