

## West coast ipa

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **41**
- SRM **4.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.9 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **27.7 liter(s)**

### Fermentables

| Type  | Name                   | Amount         | Yield  | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Briess - Pale Ale Malt | 2.5 kg (40.7%) | 80 %   | 7   |
| Grain | Briess - Pilsen Malt   | 3.5 kg (56.9%) | 80.5 % | 2   |
| Grain | Acid Malt              | 0.15 kg (2.4%) | 58.7 % | 6   |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Chinook | 5 g    | 55 min   | 13 %       |
| Aroma (end of boil) | Mosaic  | 50 g   | 10 min   | 10 %       |
| Aroma (end of boil) | Citra   | 70 g   | 5 min    | 12 %       |
| Dry Hop             | Citra   | 38 g   | 5 day(s) | 12 %       |
| Dry Hop             | Mosaic  | 40 g   | 5 day(s) | 10 %       |