

# West Coast IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **63**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5.5 kg (91.7%)	81 %	4
Grain	Pszeniczny	0.5 kg (8.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	40 g	60 min	10.5 %
Aroma (end of boil)	Centennial	20 g	10 min	10.5 %
Aroma (end of boil)	Ekuanot	50 g	5 min	14 %
Aroma (end of boil)	Ekuanot	50 g	0 min	14 %
Aroma (end of boil)	Sorachi Ace	50 g	0 min	10 %
Dry Hop	Ekuanot	100 g	3 day(s)	14 %
Dry Hop	Sorachi Ace	50 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	200 ml	Fermentum Mobile

## Notes

- Fermentacja 18 stopni start przez 4-5 dni, potem podbite do 20-21.  
*Dec 19, 2022, 9:39 AM*