

West Coast IPA

- Gravity **14.3 BLG**
- ABV ---
- IBU **53**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3 kg (95.2%) | 82 % | 4 |
| Sugar | cukier | 0.15 kg (4.8%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|-----------|------------|
| Boil | Chinook | 20 g | 60 min | 13 % |
| Whirlpool | Chinook | 30 g | 0 min | 13 % |
| Dry Hop | Citra | 50 g | 10 day(s) | 12 % |
| Dry Hop | talus | 50 g | 8 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |