

# West Coast Polish IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **47**
- SRM **4.7**
- 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 **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.2 kg (100%)	81 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Aroma (end of boil)	Zula	25 g	5 min	8.3 %
Aroma (end of boil)	amora preta	25 g	5 min	7.3 %
Aroma (end of boil)	vermelho	25 g	5 min	9.1 %
Aroma (end of boil)	exp 2/20	25 g	5 min	7.5 %
Dry Hop	Zula	25 g	5 day(s)	8.3 %
Dry Hop	amora preta	25 g	5 day(s)	7.3 %
Dry Hop	vermelho	25 g	5 day(s)	9.1 %
Dry Hop	exp 2/20	25 g	5 day(s)	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	20 g	Mangrove Jack's