

West Cost IPA

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **19**
- SRM **4.2**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **7 %**
- Size with trub loss **29.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **37 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	2 kg (26.7%)	8 %	6
Grain	Pilzneński	5 kg (66.7%)	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg (6.7%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Aroma (end of boil)	Mosaic	50 g	5 min	10 %
Aroma (end of boil)	Amarillo	50 g	0 min	9.5 %
Whirlpool	Simcoe	50 g	0 min	13.2 %
Dry Hop	Mosaic	50 g	5 day(s)	10 %
Dry Hop	Citra	50 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	100 ml	Fermentum Mobile