West Coast IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **61**
- SRM **4.1**
- 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 **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg *(57.1%)*	80 %	5
Grain	Viking Pilsner malt	2 kg *(38.1%)*	82 %	4
Grain	Weyermann - Carapils	0.25 kg *(4.8%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	10 g	60 min	17 %
Boil	Columbus/Tomahawk/Zeus	14 g	60 min	15.5 %
Boil	Mosaic, Simcoe, Citra	45 g	10 min	11.5 %
Aroma (end of boil)	Simcoe, Mosaic, Citra	45 g	1 min	11.5 %
Whirlpool	Mosaic, Simcoe	40 g	1 min	11.5 %
Dry Hop	Equinox	40 g	3 day(s)	13.1 %
Dry Hop	Citra	40 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	5 min

Notes

- Mosaic, Simcoe i Citra - po 15g na aromat i whirpool
  Mosaic i Simcoe po 20g na hop-stand 75°C

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Zacieranie 63-64°C
Fermentacja 17-18°C
solidny cold crush (48h)
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