West Coast IPA

- Gravity **15.9 BLG**
- ABV **---**
- IBU **42**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(60.2%)*	80 %	5
Grain	Pilzneński	2.5 kg *(30.1%)*	81 %	4
Grain	Pszeniczny	0.8 kg *(9.6%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	40 g	50 min	12.8 %
Boil	Lublin (Lubelski)	30 g	15 min	5 %
Whirlpool	Mosaic	50 g	0 min	11.9 %
Whirlpool	Cascade	50 g	---	7.3 %
Dry Hop	Cascade	50 g	---	7.3 %
Dry Hop	Simcoe	60 g	---	13.2 %
Dry Hop	Lublin (Lubelski)	25 g	---	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	22 g	Mangrove Jack's