

## West Coast IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **73**
- SRM **4.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **31.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 7.3 kg (93.6%) | 80 %  | 5   |
| Grain | Strzegom Pszeniczny  | 0.5 kg (6.4%)  | 81 %  | 6   |

### Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Magnum     | 55 g   | 60 min   | 13.5 %     |
| Boil                | Magnat     | 10 g   | 60 min   | 10 %       |
| Boil                | Centennial | 25 g   | 5 min    | 10.5 %     |
| Boil                | Amarillo   | 25 g   | 5 min    | 9.5 %      |
| Aroma (end of boil) | Centennial | 25 g   | 0 min    | 10.5 %     |
| Aroma (end of boil) | Amarillo   | 25 g   | 0 min    | 9.5 %      |
| Dry Hop             | Centennial | 50 g   | 7 day(s) | 10.5 %     |
| Dry Hop             | Amarillo   | 50 g   | 7 day(s) | 9.5 %      |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 80 ml  | Fermentis  |