West Coast IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **51**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg *(46.2%)*	81 %	4
Grain	Viking Pale Ale malt	3 kg *(46.2%)*	80 %	5
Grain	Strzegom Pszeniczny	0.5 kg *(7.7%)*	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo (USA)	10 g	60 min	9.9 %
Boil	Simcoe (USA)	10 g	60 min	11.3 %
Boil	Sabro (USA)	10 g	60 min	13.3 %
Boil	Amarillo (USA)	14 g	15 min	9.9 %
Boil	Simcoe (USA)	15 g	15 min	11.3 %
Boil	Sabro (USA)	10 g	15 min	13.3 %
Dry Hop	Simcoe (USA)	30 g	3 day(s)	11.3 %
Dry Hop	Amarillo (USA)	30 g	3 day(s)	7.9 %
Dry Hop	Mosaic (USA)	30 g	3 day(s)	9.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	800 ml	Fermentum mobile

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	3 g	Boil	15 min

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