

## Polish West Coast IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **52**
- SRM **5.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 4.7 kg (70.1%) | 81 %  | 4   |
| Grain | Carahell             | 0.5 kg (7.5%)  | 77 %  | 26  |
| Grain | Pszeniczny           | 0.5 kg (7.5%)  | 85 %  | 4   |
| Grain | Viking Pale Ale malt | 1 kg (14.9%)   | 80 %  | 5   |

### Hops

| Use for             | Name        | Amount | Time     | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil                | Amora preta | 38 g   | 60 min   | 11.2 %     |
| Boil                | Amora preta | 12 g   | 10 min   | 11.2 %     |
| Aroma (end of boil) | Amora preta | 30 g   | 5 min    | 11.2 %     |
| Whirlpool           | Amora preta | 50 g   | 0 min    | 11.2 %     |
| Dry Hop             | Oktavia     | 100 g  | 4 day(s) | 7.1 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 10 g   | Fermentis  |

### Notes

- 66-67 stopni - 60 minut  
77 stopni - 10 minut

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