

# #1 West Coast IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **64**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (41.7%)	85 %	7
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3.5 kg (58.3%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	12.5 g	60 min	11.3 %
Boil	Mosaic	37.5 g	15 min	12 %
Boil	Citra	65 g	10 min	13.5 %
Dry Hop	Mosaic	50 g	10 day(s)	12 %
Dry Hop	Citra	47.5 g	10 day(s)	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	14.38 g	Fermentis