

# West Coast IPA 14BLG 20l

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **45**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **26.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (41.7%)	80 %	7
Grain	Pilzneński	2.8 kg (58.3%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	55 min	13 %
Aroma (end of boil)	Mosaic	40 g	10 min	10 %
Aroma (end of boil)	Citra	60 g	5 min	12 %
Dry Hop	Mosaic	30 g	7 day(s)	10 %
Dry Hop	Citra	30 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's