

## West coast ipa

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **41**
- SRM **4.2**
- 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 **12 %/h**
- Boil size **26.9 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **27.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.5 kg (40.7%)	80 %	7
Grain	Briess - Pilsen Malt	3.5 kg (56.9%)	80.5 %	2
Grain	Acid Malt	0.15 kg (2.4%)	58.7 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	5 g	55 min	13 %
Aroma (end of boil)	Mosaic	50 g	10 min	10 %
Aroma (end of boil)	Citra	70 g	5 min	12 %
Dry Hop	Citra	38 g	5 day(s)	12 %
Dry Hop	Mosaic	40 g	5 day(s)	10 %