

# West Coast IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **46**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (93.8%)	82 %	4
Sugar	cukier	0.2 kg (6.3%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	11.4 %
Whirlpool	Chinook	30 g	0 min	11.4 %
Dry Hop	Citra	50 g	6 day(s)	12 %
Dry Hop	Mosaic	50 g	14 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis