

## West coast ipa

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **49**
- SRM **11.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	3.4 kg (46.6%)	81 %	26
Liquid Extract	Bruntal Pale Ale	1.7 kg (23.3%)	80 %	35
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (23.3%)	80 %	30
Dry Extract	WES ekstrakt słodowy jasny	0.5 kg (6.8%)	80 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	60 min	9.5 %
Boil	Citra	10 g	60 min	12 %
Boil	Simcoe	10 g	60 min	13.2 %
Boil	Amarillo	15 g	20 min	9.5 %
Boil	Citra	15 g	20 min	12 %
Boil	Simcoe	15 g	20 min	13.2 %
Boil	Amarillo	15 g	5 min	9.5 %
Boil	Citra	15 g	5 min	12 %
Boil	Simcoe	15 g	5 min	13.2 %
Aroma (end of boil)	Amarillo	15 g	0 min	9.5 %
Aroma (end of boil)	Citra	15 g	0 min	12 %
Aroma (end of boil)	Simcoe	15 g	0 min	13.2 %
Whirlpool	Amarillo	15 g	---	9.5 %
Whirlpool	Citra	15 g	---	12 %
Whirlpool	Simcoe	15 g	---	13.2 %
Dry Hop	Amarillo	30 g	3 day(s)	9.5 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Simcoe	30 g	3 day(s)	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis