

"West Coast" IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **57**
- SRM **11.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Viking Pilzneński | 3 kg (54.5%) | 80 % | 4 |
| Grain | Viking Pszeniczny | 2 kg (36.4%) | 81 % | 6 |
| Grain | Viking Karmel 150 | 0.5 kg (9.1%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 50 g | 10 min | 15.5 % |
| Whirlpool | Amarillo | 35 g | 10 min | 9.5 % |
| Whirlpool | Mosaic | 45 g | 10 min | 10 % |
| Dry Hop | Mosaic | 50 g | 4 day(s) | 10 % |
| Dry Hop | Amarillo | 50 g | 4 day(s) | 9.5 % |
| Dry Hop | Citra | 50 g | 4 day(s) | 12 % |
| Dry Hop | Chinook | 50 g | 4 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|--------------|
| Tormogarden | Ale | Slant | 4 ml | Lars Garshol |