

# West Coast IPA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **59**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (41.7%)   | 80 %  | 5   |
| Grain | Strzegom Pilzneński  | 2.8 kg (58.3%) | 80 %  | 4   |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Chinook    | 10 g   | 55 min   | 13 %       |
| Boil      | Mosaic     | 40 g   | 10 min   | 10 %       |
| Boil      | Citra      | 60 g   | 5 min    | 12 %       |
| Whirlpool | Galaxy     | 30 g   | 10 min   | 15 %       |
| Whirlpool | Amarillo   | 20 g   | 10 min   | 9.5 %      |
| Dry Hop   | Mosaic     | 30 g   | 2 day(s) | 10 %       |
| Dry Hop   | Centennial | 40 g   | 2 day(s) | 10.5 %     |
| Dry Hop   | Citra      | 30 g   | 2 day(s) | 12 %       |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Slant | 200 ml | Fermentum Mobile |