

# West Coast IPA v1

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **47**
- SRM **9.4**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **0 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **12.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	1.95 kg (86.7%)	80 %	26
Sugar	Cukier	0.3 kg (13.3%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	18 g	60 min	8.5 %
Aroma (end of boil)	Mosaic	15 g	15 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Fermentis

## Notes

- Brzeczka nastawna: 12.1L - 14 Blg  
Po gotowaniu 10L brzeczki  
Po filtracji 9.5L  
Uzupełnione wodą do 11L - 15.1 BLG

Koniec:  
- 3.5 BLG  
- dodanie 15g Mosaic jako herbatka (rozrobione w 1.5L)  
- 6g / l cukru do refermentacji  
*Jan 21, 2021, 3:48 PM*