

CK West Coast IPA

- Gravity **14 BLG**
- ABV ---
- IBU **42**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (87%) | 82 % | 4 |
| Grain | Płatki owsiane | 0.25 kg (4.3%) | 60 % | 3 |
| Grain | Viking Wheat Malt | 0.5 kg (8.7%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 30 min | 15.5 % |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 20 g | 5 min | 15.5 % |
| Dry Hop | Centennial | 100 g | 1 day(s) | 10.5 % |
| Dry Hop | Amarillo | 100 g | 1 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale | Dry | 22 g | Lallemand |