

# Lekko podwędzany West Coast IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **58**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (71.4%)	80 %	7
Grain	Grodziski pszeniczny wędzony dębem	1 kg (14.3%)	80 %	3
Grain	Pszeniczny	1 kg (14.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	60 min	15.5 %
Boil	Warrior	15 g	45 min	15.5 %
Boil	Equinox	15 g	30 min	13.1 %
Aroma (end of boil)	Equinox	15 g	15 min	13.1 %
Dry Hop	Centennial	30 g	7 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- Zacieranie 60 minut w temperaturze 64 °C / 10 minut 77 °C  
Przepis eksperymentalny, nieszczegółowy  
Apr 7, 2020, 10:17 AM