

# Polish West Coast IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **52**
- SRM **5.3**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	4.7 kg (70.1%)	81 %	4
Grain	Carahell	0.5 kg (7.5%)	77 %	26
Grain	Pszeniczny	0.5 kg (7.5%)	85 %	4
Grain	Viking Pale Ale malt	1 kg (14.9%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amora preta	38 g	60 min	11.2 %
Boil	Amora preta	12 g	10 min	11.2 %
Aroma (end of boil)	Amora preta	30 g	5 min	11.2 %
Whirlpool	Amora preta	50 g	0 min	11.2 %
Dry Hop	Oktavia	100 g	4 day(s)	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

## Notes

- 66-67 stopni - 60 minut  
77 stopni - 10 minut

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