

West Coast IPA

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **67**
- SRM **6.1**
- 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 **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **33.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński | 6 kg (81.1%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (13.5%) | 85 % | 4 |
| Grain | Abbey Malt Weyermann | 0.4 kg (5.4%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Chinook | 40 g | 60 min | 13 % |
| Aroma (end of boil) | Chinook | 20 g | 10 min | 13 % |
| Aroma (end of boil) | Chinook | 10 g | 5 min | 13 % |
| Aroma (end of boil) | Falconer's Flight | 10 g | 5 min | 10.5 % |
| Aroma (end of boil) | Sabro | 30 g | 5 min | 15 % |
| Aroma (end of boil) | Falconer's Flight | 40 g | 0 min | 10.5 % |
| Aroma (end of boil) | Sabro | 20 g | 0 min | 15 % |
| Dry Hop | Falconer's Flight | 50 g | 3 day(s) | 10.5 % |
| Dry Hop | Sabro | 50 g | 3 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------------|
| FM700 | Ale | Slant | 200 ml | Fermentum Mobile |