

West Coast IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **45**
- SRM **3.6**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|----------------|-------|-----|
| Grain | Pilznieński | 2.5 kg (80.6%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (16.1%) | --- % | --- |
| Sugar | Cukier | 0.1 kg (3.2%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Columbus | 8 g | 60 min | 17.1 % |
| Boil | Simcoe | 5 g | 1 min | 11.7 % |
| Boil | Cascade | 5 g | 1 min | 5.8 % |
| Boil | Citra | 5 g | 1 min | 12.5 % |
| Whirlpool | Simcoe | 10 g | 20 min | 11.7 % |
| Whirlpool | Cascade | 10 g | 20 min | 5.8 % |
| Whirlpool | Citra | 10 g | 20 min | 12.5 % |
| Dry Hop | Simcoe | 20 g | 2 day(s) | 11.7 % |
| Dry Hop | Cascade | 20 g | 2 day(s) | 5.8 % |
| Dry Hop | Citra | 20 g | 2 day(s) | 12.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|------|-------|--------|------------|
| West Coast | Ale | Slant | 100 ml | --- |