

West coast ipa

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **41**
- SRM **4.2**
- 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 **12 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **27.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Briess - Pale Ale Malt | 2.5 kg (40.7%) | 80 % | 7 |
| Grain | Briess - Pilsen Malt | 3.5 kg (56.9%) | 80.5 % | 2 |
| Grain | Acid Malt | 0.15 kg (2.4%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 5 g | 55 min | 13 % |
| Aroma (end of boil) | Mosaic | 50 g | 10 min | 10 % |
| Aroma (end of boil) | Citra | 70 g | 5 min | 12 % |
| Dry Hop | Citra | 38 g | 5 day(s) | 12 % |
| Dry Hop | Mosaic | 40 g | 5 day(s) | 10 % |