

WEST COAST IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **61**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (63.6%)	81 %	4
Grain	Viking Pale Ale malt	1 kg (18.2%)	80 %	5
Grain	Pszeniczny	0.25 kg (4.5%)	85 %	4
Grain	Weyermann - Carapils	0.25 kg (4.5%)	78 %	4
Grain	Melanoiden Malt	0.25 kg (4.5%)	80 %	39
Grain	Rice, Flaked	0.25 kg (4.5%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Citra	20 g	15 min	12 %
Boil	Simcoe	15 g	5 min	13.2 %
Whirlpool	Chinook	30 g	10 min	13 %
Whirlpool	Citra	30 g	10 min	12 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %
Dry Hop	Simcoe	50 g	2 day(s)	13.2 %
Dry Hop	Citra	50 g	2 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Dry	11 g	Omega