

West Coast IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **40**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (58.3%)	80 %	4
Grain	Viking Pale Ale malt	2 kg (33.3%)	80 %	5
Grain	Strzegom Pszeniczny	0.5 kg (8.3%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	20 min	12 %
Boil	Amarillo	15 g	20 min	9.5 %
Boil	Simcoe	15 g	20 min	13.2 %
Boil	Citra	15 g	5 min	12 %
Boil	Amarillo	15 g	5 min	9.5 %
Boil	Simcoe	15 g	5 min	13.2 %
Aroma (end of boil)	Citra	15 g	0 min	12 %
Aroma (end of boil)	Amarillo	15 g	0 min	9.5 %
Aroma (end of boil)	Simcoe	15 g	0 min	13.2 %
Whirlpool	Citra	15 g	0 min	12 %
Whirlpool	Amarillo	15 g	0 min	9.5 %
Whirlpool	Simcoe	15 g	0 min	13.2 %
Dry Hop	Citra	30 g	4 day(s)	12 %
Dry Hop	Amarillo	30 g	4 day(s)	9.5 %
Dry Hop	Simcoe	30 g	4 day(s)	13.2 %