

## West Coast IPA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **32**
- SRM **0.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- 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 Pale Ale   | 5 kg (77.5%)  | 79 %  | --- |
| Grain | Pszeniczny          | 0.5 kg (7.8%) | 85 %  | 4   |
| Grain | Strzegom Pilzneński | 0.5 kg (7.8%) | 80 %  | --- |
| Sugar | cukier              | 0.45 kg (7%)  | --- % | --- |

### Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 17 g   | 60 min   | 15.5 %     |
| Aroma (end of boil) | Centennial             | 20 g   | 5 min    | 10.5 %     |
| Aroma (end of boil) | Cascade                | 20 g   | 5 min    | 6 %        |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 10 g   | 5 min    | 15.5 %     |
| Dry Hop             | Columbus/Tomahawk/Zeus | 10 g   | 4 day(s) | 15.5 %     |
| Dry Hop             | Cascade                | 30 g   | 4 day(s) | 6 %        |
| Dry Hop             | Centennial             | 30 g   | 4 day(s) | 10.5 %     |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| US05 | Ale  | Dry  | 11 g   | ---        |