

# West Coast IPA

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **65**
- SRM **5.2**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7 kg (87.5%)	81 %	4
Grain	Weyermann - Pale Ale Malt	1 kg (12.5%)	85 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	40 g	60 min	14 %
Aroma (end of boil)	Azacca	40 g	10 min	14 %
Whirlpool	Azacca	100 g	0 min	14 %
Dry Hop	Amarillo	100 g	2 day(s)	9.5 %
Dry Hop	Sabro	100 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand BRY-97 American West Coast	Ale	Dry	11 g	Lallemand