

# West Coast IPA

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **59**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (41.7%)	80 %	5
Grain	Strzegom Pilzneński	2.8 kg (58.3%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	55 min	13 %
Boil	Mosaic	40 g	10 min	10 %
Boil	Citra	60 g	5 min	12 %
Whirlpool	Galaxy	30 g	10 min	15 %
Whirlpool	Amarillo	20 g	10 min	9.5 %
Dry Hop	Mosaic	30 g	2 day(s)	10 %
Dry Hop	Centennial	40 g	2 day(s)	10.5 %
Dry Hop	Citra	30 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	200 ml	Fermentum Mobile