

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 |