

## West Coast IPA - Warka 3

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **63**
- SRM **4.9**
- 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 **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (70.2%)	81 %	4
Grain	Weyermann - Carapils	0.25 kg (4.4%)	78 %	4
Grain	Monachijski	1 kg (17.5%)	80 %	16
Sugar	glukoza	0.3 kg (5.3%)	100 %	0
Grain	Płatki pszeniczne	0.15 kg (2.6%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	Amarillo	30 g	8 min	9.5 %
Boil	Columbus/Tomahawk/Zeus	20 g	8 min	15.5 %
Boil	Citra	10 g	8 min	12 %
Whirlpool	Nelson Sauvín	20 g	0 min	11 %
Whirlpool	Amarillo	30 g	0 min	9.5 %
Dry Hop	Nelson Sauvín	10 g	3 day(s)	11 %
Dry Hop	Amarillo	40 g	3 day(s)	9.5 %
Dry Hop	Simcoe	10 g	3 day(s)	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	300 ml	---

### Notes

- Nieco zbyt wodniste i troszkę za gorzkie.  
*Mar 18, 2022, 11:41 AM*