

# West Coast IPA

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **17**
- SRM **3.4**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **24.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (76.9%)	80 %	4
Grain	Strzegom Pale Ale	1 kg (15.4%)	79 %	6
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	40 min	12 %
Aroma (end of boil)	Mosaic	10 g	10 min	10 %
Aroma (end of boil)	WAI-ITI	10 g	10 min	4.1 %
Whirlpool	Citra	10 g	1 min	12 %
Whirlpool	Mosaic	10 g	1 min	10 %
Dry Hop	Citra	20 g	2 day(s)	12 %
Dry Hop	Mosaic	20 g	2 day(s)	10 %
Dry Hop	WAI-ITI	20 g	2 day(s)	4.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	500 ml	BROWAR 100 MOSTÓW/ WHITE IPA