

# GSK West Coast IPA 2023

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **41**
- SRM **4.5**
- 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 **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (41%)	80 %	5
Grain	Viking Pilsner malt	2 kg (32.8%)	82 %	4
Grain	Viking Wheat Malt	1 kg (16.4%)	83 %	5
Grain	Płatki owsiane	0.5 kg (8.2%)	60 %	3
Grain	Acid Malt	0.1 kg (1.6%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	30 min	8.8 %
Aroma (end of boil)	Mosaic	70 g	5 min	12.2 %
Whirlpool	Citra	50 g	5 min	12 %
Whirlpool	Amarillo	50 g	5 min	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	---