

# West Coast IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **55**
- SRM **4.1**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (61.5%)	82 %	3.2
Grain	Viking Pale Ale malt	1.5 kg (23.1%)	80 %	6
Grain	Strzegom Wiedeński	0.5 kg (7.7%)	79 %	10
Grain	Pszeniczny	0.5 kg (7.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	30 g	60 min	15 %
Boil	Citra	10 g	45 min	12.9 %
Boil	Mech irlandzki	10 g	10 min	1 %
Aroma (end of boil)	Simcoe	25 g	5 min	13.2 %
Aroma (end of boil)	Equonat	25 g	0 min	13.1 %
Aroma (end of boil)	Citra	50 g	0 min	12 %
Dry Hop	Citra	40 g	4 day(s)	12 %
Dry Hop	Mosaic	20 g	4 day(s)	12.3 %
Dry Hop	Cascade PL	30 g	4 day(s)	5.2 %
Dry Hop	EKUANOT	25 g	4 day(s)	13.6 %
Dry Hop	Simcoe	25 g	4 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	Safale