

West Coast ipa

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **44**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **52.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|----------------|-------|-----|
| Grain | Castle Pale Ale | 5.5 kg (45.8%) | 80 % | 8 |
| Grain | Castle Malting - Pilsneński 6-rzędowy | 6.5 kg (54.2%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Chinook | 20 g | 55 min | 13 % |
| Boil | Mosaic | 80 g | 10 min | 10 % |
| Boil | Citra | 120 g | 5 min | 12 % |
| Dry Hop | Citra | 100 g | 5 day(s) | 12 % |
| Dry Hop | Mosaic | 50 g | 5 day(s) | 10 % |