

# WEST COAST IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **54**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **59 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (86.4%)	81 %	4
Grain	Płatki pszenne	0.25 kg (6.2%)	60 %	3
Grain	płatki ryżowe	0.2 kg (4.9%)	85 %	8
Grain	Weyermann - Carapils	0.1 kg (2.5%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	iunga	14 g	60 min	9.4 %
Aroma (end of boil)	Falconer's Flight	10 g	60 min	10.4 %
Whirlpool	Falconer's Flight	25 g	0 min	10.5 %
Whirlpool	Nelson Sauvín	40 g	0 min	11 %
Dry Hop	Nelson Sauvín	60 g	2 day(s)	11 %
Aroma (end of boil)	Falconer's Flight	15 g	7 min	10.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	800 ml	Fermentum Mobile