

# West Coast IPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **42**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (60.2%)	80 %	5
Grain	Pilznieński	2.5 kg (30.1%)	81 %	4
Grain	Pszeniczny	0.8 kg (9.6%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	40 g	50 min	12.8 %
Boil	Lublin (Lubelski)	30 g	15 min	5 %
Whirlpool	Mosaic	50 g	0 min	11.9 %
Whirlpool	Cascade	50 g	---	7.3 %
Dry Hop	Cascade	50 g	---	7.3 %
Dry Hop	Simcoe	60 g	---	13.2 %
Dry Hop	Lublin (Lubelski)	25 g	---	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	22 g	Mangrove Jack's