

# West Coast IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **25**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **28.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (88.9%)	80 %	5
Grain	Pszeniczny	1 kg (11.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	20 g	60 min	15.5 %
Boil	Citra	15 g	5 min	12 %
Boil	Cascade	15 g	5 min	6 %
Boil	Mosaic	15 g	5 min	10 %
Boil	Amarillo	15 g	5 min	8.9 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Aroma (end of boil)	Cascade	20 g	0 min	6 %
Aroma (end of boil)	Mosaic	20 g	0 min	10 %
Aroma (end of boil)	Amarillo	20 g	0 min	8.9 %
Dry Hop	Citra	30 g	4 day(s)	12 %
Dry Hop	Cascade	30 g	4 day(s)	6 %
Dry Hop	Mosaic	30 g	4 day(s)	10 %
Dry Hop	Amarillo	30 g	4 day(s)	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's