

# West Coast IPA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **32**
- SRM **0.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (77.5%)	79 %	---
Grain	Pszeniczny	0.5 kg (7.8%)	85 %	4
Grain	Strzegom Pilzneński	0.5 kg (7.8%)	80 %	---
Sugar	cukier	0.45 kg (7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	17 g	60 min	15.5 %
Aroma (end of boil)	Centennial	20 g	5 min	10.5 %
Aroma (end of boil)	Cascade	20 g	5 min	6 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	10 g	5 min	15.5 %
Dry Hop	Columbus/Tomahawk/Zeus	10 g	4 day(s)	15.5 %
Dry Hop	Cascade	30 g	4 day(s)	6 %
Dry Hop	Centennial	30 g	4 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Dry	11 g	---