

# West Coast IPA v2

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **41**
- SRM **12**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	1.82 kg (90.1%)	75 %	35
Sugar	Cukier	0.2 kg (9.9%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	14 g	60 min	12.7 %
Aroma (end of boil)	Simcoe	15 g	0 min	14.5 %
Aroma (end of boil)	Mosaic	15 g	0 min	11 %
Dry Hop	Mosaic	15 g	0 day(s)	11 %
Dry Hop	Simcoe	15 g	0 day(s)	14.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	Fermentis

## Notes

- Do fermentacji: 9L - 15 BLG

Degustacja:

- piwko świetne - bardzo intensywny aromat, mocno cytrusowe i chmielone.

Feb 2, 2021, 8:18 AM