

West Cost IPA

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **19**
- SRM **4.2**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **7 %**
- Size with trub loss **29.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **37 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Maris Otter Crisp | 2 kg (26.7%) | 8 % | 6 |
| Grain | Pilzneński | 5 kg (66.7%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 0.5 kg (6.7%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Citra | 10 g | 60 min | 12 % |
| Aroma (end of boil) | Mosaic | 50 g | 5 min | 10 % |
| Aroma (end of boil) | Amarillo | 50 g | 0 min | 9.5 % |
| Whirlpool | Simcoe | 50 g | 0 min | 13.2 % |
| Dry Hop | Mosaic | 50 g | 5 day(s) | 10 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|--------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale | Liquid | 100 ml | Fermentum Mobile |