

# West Coast IPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **45**
- SRM **3.6**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (80.6%)	81 %	4
Grain	Pszeniczny	0.5 kg (16.1%)	--- %	---
Sugar	Cukier	0.1 kg (3.2%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	8 g	60 min	17.1 %
Boil	Simcoe	5 g	1 min	11.7 %
Boil	Cascade	5 g	1 min	5.8 %
Boil	Citra	5 g	1 min	12.5 %
Whirlpool	Simcoe	10 g	20 min	11.7 %
Whirlpool	Cascade	10 g	20 min	5.8 %
Whirlpool	Citra	10 g	20 min	12.5 %
Dry Hop	Simcoe	20 g	2 day(s)	11.7 %
Dry Hop	Cascade	20 g	2 day(s)	5.8 %
Dry Hop	Citra	20 g	2 day(s)	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
West Coast	Ale	Slant	100 ml	---