

# West Coast IPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **38**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (64.5%)	80 %	4
Grain	Viking Pale Ale malt	1.7 kg (27.4%)	80 %	5
Grain	Strzegom Pszeniczny	0.5 kg (8.1%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	13.2 %
Aroma (end of boil)	Amarillo	50 g	0 min	9.5 %
Whirlpool	Citra	30 g	0 min	12 %
Dry Hop	Citra	70 g	0 day(s)	12 %
Dry Hop	Simcoe	50 g	0 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12.5 g	Fermentis