

# West Coast IPA 14Blg

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **50**
- SRM **4.1**

## 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 **75 %**
- 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	Viking Pale Ale malt	2.5 kg (41.7%)	80 %	5
Grain	Pilzneński	3.5 kg (58.3%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	13 g	55 min	13 %
Boil	Mosaic	50 g	10 min	10 %
Boil	Citra	75 g	5 min	12 %
Dry Hop	Citra	38 g	4 day(s)	12 %
Dry Hop	Mosaic	38 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis