

West Coast IPA 2 Fm 54

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **73**
- SRM **9.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **24.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (74.4%)	81 %	4
Grain	Caraamber	0.5 kg (8.3%)	75 %	59
Grain	Caraaroma	0.15 kg (2.5%)	78 %	400
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3
Grain	Płatki jęczmienne	0.4 kg (6.6%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	15 g	15 min	15.3 %
Boil	Simcoe	15 g	15 min	13.2 %
Boil	Nelson Sauvignon	15 g	15 min	11 %
Aroma (end of boil)	Pacific Gem	15 g	10 min	15.3 %
Aroma (end of boil)	Simcoe	15 g	10 min	13.2 %
Aroma (end of boil)	Nelson Sauvignon	15 g	10 min	11 %
Aroma (end of boil)	Pacific Gem	30 g	5 min	15.3 %
Aroma (end of boil)	Simcoe	30 g	5 min	13.2 %
Aroma (end of boil)	Nelson Sauvignon	30 g	5 min	11 %
Whirlpool	Pacific Gem	40 g	0 min	15.3 %
Whirlpool	Simcoe	40 g	0 min	13.2 %
Whirlpool	Nelson Sauvignon	40 g	0 min	11 %