

# West Coast IPA

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **74**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (76.9%)	80 %	4
Grain	Strzegom Pale Ale	1 kg (15.4%)	79 %	6
Grain	Weyermann - Carapils	0.5 kg (7.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	60 min	15.5 %
Boil	Cascade	20 g	15 min	6 %
Boil	Citra	20 g	15 min	12 %
Boil	Simcoe	20 g	15 min	13.2 %
Whirlpool	Cascade	30 g	---	6 %
78* 20min.				
Dry Hop	Cascade	50 g	4 day(s)	6 %
Dry Hop	Citra	30 g	4 day(s)	12 %
Dry Hop	Simcoe	30 g	4 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis