

West Coast IPA

- Gravity **15.9 BLG**
- ABV ---
- IBU **42**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (60.2%) | 80 % | 5 |
| Grain | Pilzneński | 2.5 kg (30.1%) | 81 % | 4 |
| Grain | Pszeniczny | 0.8 kg (9.6%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|--------|------------|
| Boil | Simcoe | 40 g | 50 min | 12.8 % |
| Boil | Lublin (Lubelski) | 30 g | 15 min | 5 % |
| Whirlpool | Mosaic | 50 g | 0 min | 11.9 % |
| Whirlpool | Cascade | 50 g | --- | 7.3 % |
| Dry Hop | Cascade | 50 g | --- | 7.3 % |
| Dry Hop | Simcoe | 60 g | --- | 13.2 % |
| Dry Hop | Lublin (Lubelski) | 25 g | --- | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 22 g | Mangrove Jack's |