

# West Coast IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **36**
- SRM ---
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	2.5 kg (89.3%)	100 %	---
Sugar	cukier trzcinowy	0.3 kg (10.7%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	Simcoe	20 g	10 min	13.1 %
Boil	Cascade	30 g	5 min	7.1 %
Boil	Centennial	30 g	0 min	10.5 %
Dry Hop	Centennial	30 g	3 day(s)	10.5 %
Dry Hop	Amarillo	30 g	3 day(s)	9.2 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	Platki owsiane błyskawiczne	200 g	Boil	20 min
Water Agent	Calcium Chloride	3 g	Boil	20 min
Water Agent	CaSO4 (gips piwowarski)	11 g	Boil	20 min