

# West Coast IPA Twoj Browar

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **47**
- SRM **3.7**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (41.7%)   | 80 %  | 5   |
| Grain | Strzegom Pilzneński  | 2.8 kg (58.3%) | 80 %  | 4   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Chinook | 10 g   | 55 min   | 13 %       |
| Aroma (end of boil) | Mosaic  | 40 g   | 10 min   | 10 %       |
| Aroma (end of boil) | Citra   | 60 g   | 5 min    | 12 %       |
| Dry Hop             | Citra   | 30 g   | 3 day(s) | 12 %       |
| Dry Hop             | Mosaic  | 30 g   | 3 day(s) | 10 %       |