West Coast IPA light

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **41**
- SRM **7.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg *(44.6%)*	80 %	5
Grain	Strzegom Pilzneński	2.5 kg *(44.6%)*	80 %	4
Grain	Monachijski	0.5 kg *(8.9%)*	80 %	16
Grain	Special B Malt	0.1 kg *(1.8%)*	65.2 %	315

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	10 g	60 min	6 %
Boil	Mosaic	10 g	60 min	10 %
Boil	Cascade	10 g	20 min	6 %
Aroma (end of boil)	Mosaic	50 g	10 min	10 %
Dry Hop	Citra	40 g	5 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	20 g	Fermentum

Extras

Type	Name	Amount	Use for	Time
Flavor	skórka pomarańczy gorzka	50 g	Boil	10 min
Flavor	skórka pomarańczy słodka	50 g	Boil	10 min