

## #12 West Coast India Pale Ale

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **63**
- SRM **4.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (58.3%)	78 %	5
Grain	Viking Pale Ale malt	2 kg (33.3%)	75 %	5
Grain	Pszeniczny	0.5 kg (8.3%)	75 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	15 g	60 min	7.8 %
Boil	Belma	15 g	60 min	11.3 %
Boil	Talus	15 g	60 min	6.7 %
Boil	Cascade PL	15 g	15 min	7.8 %
Boil	Belma	15 g	15 min	11.3 %
Boil	Talus	15 g	15 min	6.7 %
Boil	Citra	10 g	15 min	13.4 %
Dry Hop	Belma	20 g	4 day(s)	11.3 %
Dry Hop	Talus	20 g	4 day(s)	6.7 %
Dry Hop	Cascade PL	20 g	4 day(s)	5.2 %

### Yeasts

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

### Notes

- Zacieranie w około 68 C Fermentacja:  
2 tygodnie w temperaturze 19-20 C --  
+ mech irlandzki  
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