

# WEAST COAST IPA 72

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **77**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **33.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wayerman Premium Pilsner 2-2,5 EBC	6 kg (80.5%)	81 %	4
Grain	Weyermann - Carapils	0.3 kg (4%)	78 %	4
Grain	Płatki owsiane	1 kg (13.4%)	85 %	3
Grain	zakwaszający	0.15 kg (2%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	120 g	15 min	12 %
Aroma (end of boil)	Mosaic	40 g	5 min	12 %
Whirlpool	Mosaic	40 g	20 min	12 %
Dry Hop	Mosaic	150 g	4 day(s)	12 %