

# West Coast American IPA BIAB

---

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **42**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (61.5%)	80 %	5
Grain	Pilznieński	2 kg (30.8%)	81 %	4
Grain	Pszeniczny	0.5 kg (7.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	30 g	60 min	14.5 %
Boil	Chinook	30 g	1 min	13 %
Aroma (end of boil)	Mosaic	50 g	0 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	22 g	---

## Notes

- Columbus - goryczka  
Chinook - flame out  
Mosaic - hop stand 15 minut  
Dwa wiadra: 50 g Citry do jednego, 50 g Nelson Sauvin do drugiego  
*Feb 1, 2022, 7:10 PM*