

# West Coast IPA

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **67**
- SRM **6.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **33.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (81.1%)	81 %	4
Grain	Pszeniczny	1 kg (13.5%)	85 %	4
Grain	Abbey Malt Weyermann	0.4 kg (5.4%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	60 min	13 %
Aroma (end of boil)	Chinook	20 g	10 min	13 %
Aroma (end of boil)	Chinook	10 g	5 min	13 %
Aroma (end of boil)	Falconer's Flight	10 g	5 min	10.5 %
Aroma (end of boil)	Sabro	30 g	5 min	15 %
Aroma (end of boil)	Falconer's Flight	40 g	0 min	10.5 %
Aroma (end of boil)	Sabro	20 g	0 min	15 %
Dry Hop	Falconer's Flight	50 g	3 day(s)	10.5 %
Dry Hop	Sabro	50 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM700	Ale	Slant	200 ml	Fermentum Mobile