

West Coast IPA #2

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **39**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **13 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- 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	Pilzneński	3.5 kg (53.8%)	81 %	4
Grain	Viking Pale Ale malt	3 kg (46.2%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	18 g	60 min	13.5 %
Whirlpool	Simcoe	50 g	10 min	13.2 %
Whirlpool	Citra	50 g	5 min	12 %
Dry Hop	Simcoe	50 g	4 day(s)	13.2 %
Dry Hop	Citra	50 g	4 day(s)	12 %

Yeasts

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