

West Coast IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **25**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **28.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 8 kg (88.9%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (11.1%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Bravo | 20 g | 60 min | 15.5 % |
| Boil | Citra | 15 g | 5 min | 12 % |
| Boil | Cascade | 15 g | 5 min | 6 % |
| Boil | Mosaic | 15 g | 5 min | 10 % |
| Boil | Amarillo | 15 g | 5 min | 8.9 % |
| Aroma (end of boil) | Citra | 20 g | 0 min | 12 % |
| Aroma (end of boil) | Cascade | 20 g | 0 min | 6 % |
| Aroma (end of boil) | Mosaic | 20 g | 0 min | 10 % |
| Aroma (end of boil) | Amarillo | 20 g | 0 min | 8.9 % |
| Dry Hop | Citra | 30 g | 4 day(s) | 12 % |
| Dry Hop | Cascade | 30 g | 4 day(s) | 6 % |
| Dry Hop | Mosaic | 30 g | 4 day(s) | 10 % |
| Dry Hop | Amarillo | 30 g | 4 day(s) | 8.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 10 g | Mangrove Jack's |