

"West Coast" IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **57**
- SRM **11.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilzneński	3 kg (54.5%)	80 %	4
Grain	Viking Pszeniczny	2 kg (36.4%)	81 %	6
Grain	Viking Karmel 150	0.5 kg (9.1%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	10 min	15.5 %
Whirlpool	Amarillo	35 g	10 min	9.5 %
Whirlpool	Mosaic	45 g	10 min	10 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %
Dry Hop	Amarillo	50 g	4 day(s)	9.5 %
Dry Hop	Citra	50 g	4 day(s)	12 %
Dry Hop	Chinook	50 g	4 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Tormogarden	Ale	Slant	4 ml	Lars Garshol