

## west coast ipa czaja

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- Gravity **14.4 BLG**
- ABV ---
- IBU **100**
- SRM **5.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale    | 5 kg (71.4%) | 79 %  | 6   |
| Grain | Weyermann - Carapils | 1 kg (14.3%) | 78 %  | 4   |
| Grain | Strzegom Pilzneński  | 1 kg (14.3%) | 80 %  | 4   |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Warrior | 30 g   | 55 min   | 15.5 %     |
| Boil                | Mosaic  | 30 g   | 30 min   | 10 %       |
| Boil                | Mosaic  | 30 g   | 20 min   | 10 %       |
| Aroma (end of boil) | Mosaic  | 40 g   | 30 min   | 10 %       |
| Dry Hop             | Mosaic  | 100 g  | 4 day(s) | 10 %       |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 10 g   | ---        |