

# West Coast IPA v3

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **44**
- SRM **9.7**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **11 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.87 kg (90.3%)	80 %	26
Sugar	Cukier	0.2 kg (9.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	12 g	60 min	13.9 %
Boil	Centennial	5 g	20 min	11.3 %
Whirlpool	Centennial	10 g	0 min	11.3 %
Dry Hop	Centennial	15 g	0 day(s)	11.3 %
Dry Hop	Columbus	18 g	0 day(s)	13.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Fermentis

## Notes

- Brzeczka do fermentacji:  
- 10L, 15 BLG

Rezultat:

Bardzo dobre piwo, umiarkowana goryczka, intensywny cytrusowy aromat.

Mar 1, 2021, 8:16 PM