

# West Coast Polish IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **47**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 6.2 kg (100%) | 81 %  | 5   |

## Hops

| Use for             | Name        | Amount | Time     | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil                | lunga       | 30 g   | 60 min   | 11 %       |
| Aroma (end of boil) | Zula        | 25 g   | 5 min    | 8.3 %      |
| Aroma (end of boil) | amora preta | 25 g   | 5 min    | 7.3 %      |
| Aroma (end of boil) | vermelho    | 25 g   | 5 min    | 9.1 %      |
| Aroma (end of boil) | exp 2/20    | 25 g   | 5 min    | 7.5 %      |
| Dry Hop             | Zula        | 25 g   | 5 day(s) | 8.3 %      |
| Dry Hop             | amora preta | 25 g   | 5 day(s) | 7.3 %      |
| Dry Hop             | vermelho    | 25 g   | 5 day(s) | 9.1 %      |
| Dry Hop             | exp 2/20    | 25 g   | 5 day(s) | 7.5 %      |

## Yeasts

| Name                              | Type | Form | Amount | Laboratory      |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale  | Dry  | 20 g   | Mangrove Jack's |