

## #ucin west coast ipa

- Gravity **15 BLG**
- ABV ---
- IBU **50**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński           | 4 kg (66.7%)  | 81 %  | 4   |
| Grain | Viking Pale Ale malt | 1.5 kg (25%)  | 80 %  | 5   |
| Grain | Pszeniczny           | 0.5 kg (8.3%) | 85 %  | 4   |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Mosaic  | 20 g   | 60 min   | 10 %       |
| Boil                | Citra   | 20 g   | 25 min   | 12 %       |
| Boil                | Cascade | 20 g   | 25 min   | 6 %        |
| Aroma (end of boil) | Citra   | 15 g   | 5 min    | 12 %       |
| Aroma (end of boil) | Cascade | 15 g   | 5 min    | 6 %        |
| Whirlpool           | Citra   | 20 g   | 0 min    | 12 %       |
| Dry Hop             | Citra   | 50 g   | 4 day(s) | 12 %       |
| Dry Hop             | Cascade | 50 g   | 4 day(s) | 6 %        |

### Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 30 ml  | Fermentum Mobile |