

#17 WEST COAST APA

- Gravity **13.5 BLG**
- ABV ---
- IBU **30**
- SRM **12.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.1 kg (43.8%)	79 %	6
Grain	Strzegom Pilzneński	2.1 kg (43.8%)	80 %	4
Grain	Weyermann - Carawheat	0.4 kg (8.3%)	77 %	97
Grain	Strzegom pszeniczny	0.1 kg (2.1%)	81 %	6
Grain	Strzegom Karmel 300	0.1 kg (2.1%)	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	20 g	30 min	17 %
Aroma (end of boil)	WAI-ITI	15 g	0 min	4.1 %
Aroma (end of boil)	Lemon drop	15 g	0 min	4.6 %
Dry Hop	Lemon drop	15 g	---	4.6 %
Dry Hop	WAI-ITI	15 g	---	4.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's