

## Double west coast

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **63**
- SRM **6.4**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.3 kg (89.8%)	79 %	6
Grain	Simpsons - Crystal Medium	0.12 kg (2%)	74 %	160
Sugar	Corn Sugar (Dextrose)	0.48 kg (8.1%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	16 g	90 min	13.2 %
Boil	Columbus/Tomahawk/Zeus	12 g	90 min	15.5 %
Boil	Chinook	20 g	30 min	13 %
Aroma (end of boil)	Centennial	20 g	0 min	10.5 %
Aroma (end of boil)	Simcoe	20 g	0 min	13.2 %
Dry Hop	Citra	60 g	5 day(s)	12 %
Dry Hop	Simcoe	40 g	5 day(s)	13.2 %
Dry Hop	Centennial	40 g	5 day(s)	10.5 %
Dry Hop	Mosaic	60 g	5 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis