

# Solid West Coast

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **87**
- SRM **13.2**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Fermentables

| Type  | Name           | Amount        | Yield | EBC |
|-------|----------------|---------------|-------|-----|
| Grain | Bestmalz Red X | 7 kg (97.2%)  | 79 %  | 30  |
| Grain | Pszeniczny     | 0.2 kg (2.8%) | 85 %  | 4   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Cascade | 20 g   | 60 min   | 6 %        |
| Boil                | Simcoe  | 35 g   | 60 min   | 13.2 %     |
| Boil                | Cascade | 30 g   | 15 min   | 6 %        |
| Boil                | Simcoe  | 20 g   | 15 min   | 13.2 %     |
| Aroma (end of boil) | Simcoe  | 45 g   | 5 min    | 13.2 %     |
| Aroma (end of boil) | Mosaic  | 70 g   | 5 min    | 10 %       |
| Dry Hop             | Mosaic  | 130 g  | 5 day(s) | 10 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 20 g   | Fermentis  |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 10 g   | Boil    | 15 min |