

## #Sowa 58 - West Coast

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **70**
- SRM **9.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.1 liter(s)**

### Fermentables

| Type           | Name                                      | Amount         | Yield | EBC |
|----------------|---|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny                | 3.4 kg (65.4%) | 80 %  | 25  |
| Dry Extract    | Gozdawa ekstrakt słodowy superjasny suchy | 0.8 kg (15.4%) | 99 %  | 9   |
| Grain          | Rice, Flaked                              | 1 kg (19.2%)   | 70 %  | 2   |

### Hops

| Use for             | Name             | Amount | Time   | Alpha acid |
|---------------------|------------------|--------|--------|------------|
| Boil                | Amarillo 12.2023 | 30 g   | 20 min | 9 %        |
| Boil                | Citra            | 40 g   | 20 min | 12.2 %     |
| Boil                | Simcoe 10.2023   | 30 g   | 20 min | 12.3 %     |
| Aroma (end of boil) | Amarillo 12.2023 | 30 g   | 0 min  | 9 %        |
| Aroma (end of boil) | Citra            | 30 g   | 0 min  | 12.2 %     |
| Aroma (end of boil) | Simcoe 10.2023   | 30 g   | 0 min  | 12.3 %     |
| Boil                | Simcoe           | 28.3 g | 60 min | 2.2 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 23 g   | Fermentis  |

### Extras

| Type   | Name      | Amount | Use for | Time   |
|--------|-----------|--------|---------|--------|
| Fining | whirlfloc | 2.5 g  | Boil    | 15 min |