

## West Coast

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- Gravity **14.3 BLG**
- ABV ---
- IBU **56**
- SRM **4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

| Type  | Name       | Amount         | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzneński | 6.5 kg (92.9%) | 81 %  | 4   |
| Grain | Pszeniczny | 0.5 kg (7.1%)  | 85 %  | 4   |

### Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| First Wort          | Columbus/Tomahawk/Zeus | 20 g   | 60 min   | 15.5 %     |
| Boil                | Citra                  | 10 g   | 45 min   | 12 %       |
| Aroma (end of boil) | Citra                  | 15 g   | 10 min   | 12 %       |
| Aroma (end of boil) | Mosaic                 | 15 g   | 10 min   | 10 %       |
| Whirlpool           | Citra                  | 20 g   | 15 min   | 12 %       |
| Whirlpool           | Mosaic                 | 20 g   | 15 min   | 10 %       |
| Dry Hop             | Citra                  | 40 g   | 4 day(s) | 12 %       |
| Dry Hop             | Mosaic                 | 40 g   | 4 day(s) | 10 %       |