

West Coast

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **57**
- SRM **3.7**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.1 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Rahr - Premium Pilsner Malt | 2.5 kg (62.5%) | 80 % | 4 |
| Grain | Rice, Flaked | 0.5 kg (12.5%) | 70 % | 2 |
| Grain | Pszeniczny | 0.5 kg (12.5%) | 85 % | 4 |
| Sugar | Corn Sugar (Dextrose) | 0.4 kg (10%) | 100 % | 0 |
| Grain | Acid Malt | 0.1 kg (2.5%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------------------|--------|----------|------------|
| Boil | Iunga | 15 g | 60 min | 11.5 % |
| Whirlpool | Cryo Pop | 25 g | 15 min | 24.2 % |
| Whirlpool | Nelson Sauvignon | 30 g | 15 min | 11 % |
| Dry Hop | Spectrum Citra + Eldorado | 40 g | 3 day(s) | 25 % |