

## west coast is the best

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **45**
- SRM **4.1**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg (91.7%)	81 %	4
Grain	Rice, Flaked	0.5 kg (8.3%)	70 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	60 min	13.2 %
Aroma (end of boil)	Simcoe	25 g	10 min	13.2 %
Whirlpool	Centennial	30 g	0 min	10.5 %
Whirlpool	Mosaic	30 g	0 min	10 %
Whirlpool	Citra	30 g	0 min	12 %
Dry Hop	Centennial	50 g	2 day(s)	10.5 %
Dry Hop	Mosaic	60 g	2 day(s)	10 %
Dry Hop	Simcoe	40 g	2 day(s)	13.2 %