

## WEST COST #16 (z 14 co bardzo dobre)

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **73**
- SRM **5.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 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	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Viking Munich Malt	2 kg (28.6%)	78 %	18

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Cascade PL	50 g	10 min	5.2 %
Boil	Cascade PL	50 g	0 min	5.2 %
Whirlpool	Styrian Dragon	50 g	30 min	7.2 %
70-80 stopni				
Whirlpool	Lublin (Lubelski)	50 g	30 min	4 %
70-80 stopni				
Whirlpool	Zula	50 g	30 min	8.3 %
70-80 stopni				
Dry Hop	Styrian Dragon	50 g	4 day(s)	7.2 %
Dry Hop	Lublin (Lubelski)	50 g	4 day(s)	4 %
Dry Hop	Zula	50 g	4 day(s)	8.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis