West Coast / Kweik

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **39**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **38.1 liter(s)**
- Total mash volume **50.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	8 kg *(60.6%)*	81 %	4
Grain	Briess - Pale Ale Malt	3.5 kg *(26.5%)*	80 %	7
Grain	Pszeniczny	1 kg *(7.6%)*	85 %	4
Adjunct	Pszenica niesłodowana	0.5 kg *(3.8%)*	75 %	3
Grain	Słód zakwaszający	0.2 kg *(1.5%)*	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Chinook	45 g	90 min	13 %
Boil	Cascade	25 g	50 min	6 %
Boil	Calypso	20 g	50 min	14.7 %
Boil	Lemon drop	40 g	20 min	4.6 %
Aroma (end of boil)	Calypso	30 g	20 min	14.7 %
Aroma (end of boil)	Lemon drop	20 g	10 min	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's
Mangrove Jack's M12 Voss Kveik	Ale	Dry	10 g	Mangrove Jack's