

## West Coast

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- 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 %       |