

West coast

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **44**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **20 %/h**
- Boil size **19.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **18.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carapils	0.15 kg (3.6%)	78 %	4
Grain	Strzegom Pilzneński	4 kg (96.4%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	10 g	30 min	10.5 %
Boil	Mosaic	10 g	30 min	10 %
Boil	Amarillo	10 g	30 min	9.5 %
Whirlpool	Centennial	10 g	10 min	10.5 %
Whirlpool	Amarillo	10 g	10 min	9.5 %
Whirlpool	Mosaic	10 g	10 min	10 %
Dry Hop	Centennial	30 g	4 day(s)	10.5 %
Dry Hop	Cascade	30 g	4 day(s)	6 %
Dry Hop	Mosaic	30 g	4 day(s)	10 %
Dry Hop	Amarillo	10 g	4 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-05	Ale	Dry	11 g	Safbrew