

west coast 2

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **66**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	3 kg (38.5%)	81 %	4
Grain	Viking Pale Ale malt	3 kg (38.5%)	80 %	5
Grain	Pszeniczny	1 kg (12.8%)	85 %	4
Grain	Oats, Flaked	0.8 kg (10.3%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Marynka	10 g	60 min	10 %
Boil	Marynka	15 g	30 min	10 %
Boil	Summit	30 g	10 min	17 %
Aroma (end of boil)	Citra	30 g	0 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar