

west coast

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **33**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.4 liter(s)**
- Total mash volume **32.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (69%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 2 kg (27.6%) | 80 % | 4 |
| Grain | Strzegom Karmel 30 | 0.25 kg (3.4%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Citra | 10 g | 60 min | 12 % |
| Boil | Citra | 20 g | 10 min | 12 % |
| Boil | Azacca | 20 g | 10 min | 14 % |
| Boil | Citra | 70 g | 2 min | 12 % |
| Dry Hop | Azacca | 80 g | 3 day(s) | 14 % |
| Dry Hop | Mosaic | 100 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |