

## west coast

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- 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