

## West Coast II

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- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **81**
- SRM ---

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **51.4 liter(s)**

### Fermentables

| Type           | Name                       | Amount         | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 11.9 kg (100%) | 80 %  | --- |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Warrior | 100 g  | 60 min | 15.5 %     |
| Boil                | Citra   | 40 g   | 15 min | 12 %       |
| Boil                | Simcoe  | 30 g   | 5 min  | 13.2 %     |
| Boil                | Citra   | 30 g   | 5 min  | 12 %       |
| Aroma (end of boil) | Citra   | 50 g   | 0 min  | 12 %       |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 22 g   | Safale     |