

west coast is the best

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **45**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------|----------------|-------|-----|
| Grain | Pilzneński | 5.5 kg (91.7%) | 81 % | 4 |
| Grain | Rice, Flaked | 0.5 kg (8.3%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Simcoe | 25 g | 60 min | 13.2 % |
| Aroma (end of boil) | Simcoe | 25 g | 10 min | 13.2 % |
| Whirlpool | Centennial | 30 g | 0 min | 10.5 % |
| Whirlpool | Mosaic | 30 g | 0 min | 10 % |
| Whirlpool | Citra | 30 g | 0 min | 12 % |
| Dry Hop | Centennial | 50 g | 2 day(s) | 10.5 % |
| Dry Hop | Mosaic | 60 g | 2 day(s) | 10 % |
| Dry Hop | Simcoe | 40 g | 2 day(s) | 13.2 % |