

West Coast Pale Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **45**
- SRM **3.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (72.7%)	80 %	5
Grain	Pszeniczny	1 kg (18.2%)	85 %	4
Grain	płatki ryżowe	0.5 kg (9.1%)	60 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	5 g	60 min	12.6 %
Boil	Mosaic	5 g	60 min	12.8 %
Boil	Nelson Sauvignon Blanc	5 g	60 min	10.1 %
Boil	Simcoe	5 g	30 min	12.6 %
Boil	Mosaic	5 g	30 min	12.8 %
Boil	Nelson Sauvignon Blanc	5 g	30 min	10.1 %
Aroma (end of boil)	Simcoe	20 g	5 min	12.6 %
Aroma (end of boil)	Mosaic	20 g	5 min	12.8 %
Aroma (end of boil)	Nelson Sauvignon Blanc	20 g	5 min	10.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	11 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Finings	mech irlandzki	8 g	Boil	15 min