

# WestCoast Customs

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **49**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	1 kg (12.5%)	80 %	6
Grain	Pilzneński	5 kg (62.5%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (12.5%)	79 %	10
Grain	Pszeniczny	1 kg (12.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	50 g	15 min	9.5 %
Boil	Citra	50 g	15 min	12 %
Aroma (end of boil)	Citra	50 g	1 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Liquid	125 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	15 min