

# NOWY WEST COAST

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **10.2**
- Style **California Common Beer**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (74.9%)	80 %	35
Dry Extract	Muntons DME - Light	1 kg (22%)	95 %	20
Sugar	Candi Sugar, Clear	0.14 kg (3.1%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	30 min	12 %
Aroma (end of boil)	El Dorado	10 g	20 min	15 %
Whirlpool	Rakau (NZ)	10 g	10 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
USWC	Ale	Dry	11 g	GOZDAWA