

## west coast

---

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **58**
- SRM **4.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 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 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **26.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.32 kg (79%)	80 %	5
Grain	Pszeniczny	0.45 kg (6.7%)	85 %	4
Grain	Pilznieński	0.966 kg (14.3%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	lunga	10 g	30 min	11 %
Boil	Chinook	20 g	30 min	13 %
Boil	Tradition	20 g	10 min	5.5 %
Boil	Citra	20 g	5 min	12 %
Boil	Sybilla	20 g	5 min	3.5 %