

# West Coast

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **76**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (38.1%)	79 %	6
Grain	Strzegom Pilzneński	3 kg (57.1%)	80 %	4
Grain	Płatki owsiane	0.25 kg (4.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	30 min	12 %
Boil	Mosaic	20 g	30 min	12 %
Boil	Chinook	10 g	30 min	7.5 %
Boil	Citra	20 g	5 min	12 %
Boil	Mosaic	20 g	5 min	12 %
Boil	Chinook	5 g	5 min	7.5 %
Whirlpool	Citra	20 g	30 min	12 %
Whirlpool	Mosaic	20 g	30 min	12 %
Whirlpool	Chinook	5 g	30 min	7.5 %
Dry Hop	Citra	40 g	4 day(s)	12 %
Dry Hop	Mosaic	30 g	4 day(s)	12 %
Dry Hop	Chinook	15 g	4 day(s)	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis