

Coast to coast

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **11**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pilznieński | 2.5 kg (79.4%) | 81 % | 4 |
| Grain | Pszenica niesłodowana | 0.25 kg (7.9%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (12.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Whirlpool | Mosaic | 20 g | 20 min | 10 % |
| Dry Hop | Mosaic | 50 g | 2 day(s) | 10 % |
| Dry Hop | Citra | 50 g | 2 day(s) | 12.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| coastal haze | Ale | Slant | 100 ml | white labs |

Notes

- Fermentacja start w 18'C
Koniec w pokojowej
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