

# Holy West Coast

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **92**
- SRM **4.9**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **69.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **48 liter(s)**
- Total mash volume **64 liter(s)**

## Fermentables

| Type  | Name        | Amount       | Yield | EBC |
|-------|-------------|--------------|-------|-----|
| Grain | Pilzneński  | 12 kg (75%)  | 81 %  | 4   |
| Grain | Monachijski | 2 kg (12.5%) | 80 %  | 16  |
| Grain | Żytni       | 2 kg (12.5%) | 85 %  | 8   |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 20 g   | 60 min | 15.5 %     |
| Boil    | Amarillo               | 100 g  | 30 min | 9.5 %      |
| Boil    | Citra                  | 100 g  | 30 min | 12 %       |
| Boil    | Mosaic                 | 100 g  | 30 min | 10 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 22 g   | ---        |