

## west coast

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **35**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (91.7%)	80 %	5
Grain	Pszeniczny	0.5 kg (8.3%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Boil	lunga	15 g	30 min	11 %
Boil	Cascade PL	10 g	10 min	5.2 %
Boil	Sybilla	15 g	10 min	3.5 %
Dry Hop	Citra	50 g	4 day(s)	12 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %