

## West Coast v.1

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **60**
- SRM **5.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **30 %/h**
- Boil size **21.8 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.6 kg (47.3%)	81 %	5
Grain	Weyermann - Pale Ale Malt	2.4 kg (43.6%)	85 %	7
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Boil	Amarillo	15 g	25 min	9.5 %
Boil	Cascade NZ	50 g	1 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---