

WEST COST #16 (z 14 co bardzo dobre)

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **73**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (71.4%) | 80 % | 5 |
| Grain | Viking Munich Malt | 2 kg (28.6%) | 78 % | 18 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|--------------|-------------------|--------|----------|------------|
| Boil | Marynka | 50 g | 60 min | 10 % |
| Boil | Cascade PL | 50 g | 10 min | 5.2 % |
| Boil | Cascade PL | 50 g | 0 min | 5.2 % |
| Whirlpool | Styrian Dragon | 50 g | 30 min | 7.2 % |
| 70-80 stopni | | | | |
| Whirlpool | Lublin (Lubelski) | 50 g | 30 min | 4 % |
| 70-80 stopni | | | | |
| Whirlpool | Zula | 50 g | 30 min | 8.3 % |
| 70-80 stopni | | | | |
| Dry Hop | Styrian Dragon | 50 g | 4 day(s) | 7.2 % |
| Dry Hop | Lublin (Lubelski) | 50 g | 4 day(s) | 4 % |
| Dry Hop | Zula | 50 g | 4 day(s) | 8.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Fermentis |