

# American West Coast

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **59**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Viking malt	5 kg (76.9%)	80 %	4
Grain	Monachijski jasny Viking Malt	1 kg (15.4%)	78 %	16
Grain	Płatki owsiane	0.5 kg (7.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra USA	35 g	60 min	12.6 %
Aroma (end of boil)	Citra USA	35 g	10 min	12.9 %
Dry Hop	Citra USA	30 g	5 day(s)	12.9 %
Dry Hop	Amarillo USA	50 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Slant	100 ml	---