

## #Sowa 58 - West Coast

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **70**
- SRM **9.3**
- 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 **5 %/h**
- Boil size **23.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (65.4%)	80 %	25
Dry Extract	Gozdawa ekstrakt słodowy superjasny suchy	0.8 kg (15.4%)	99 %	9
Grain	Rice, Flaked	1 kg (19.2%)	70 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo 12.2023	30 g	20 min	9 %
Boil	Citra	40 g	20 min	12.2 %
Boil	Simcoe 10.2023	30 g	20 min	12.3 %
Aroma (end of boil)	Amarillo 12.2023	30 g	0 min	9 %
Aroma (end of boil)	Citra	30 g	0 min	12.2 %
Aroma (end of boil)	Simcoe 10.2023	30 g	0 min	12.3 %
Boil	Simcoe	28.3 g	60 min	2.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	2.5 g	Boil	15 min