

West Coast

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **56**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 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 | Pilzneński | 6.5 kg (92.9%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (7.1%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| First Wort | Columbus/Tomahawk/Zeus | 20 g | 60 min | 15.5 % |
| Boil | Citra | 10 g | 45 min | 12 % |
| Aroma (end of boil) | Citra | 15 g | 10 min | 12 % |
| Aroma (end of boil) | Mosaic | 15 g | 10 min | 10 % |
| Whirlpool | Citra | 20 g | 15 min | 12 % |
| Whirlpool | Mosaic | 20 g | 15 min | 10 % |
| Dry Hop | Citra | 40 g | 4 day(s) | 12 % |
| Dry Hop | Mosaic | 40 g | 4 day(s) | 10 % |