

## West Coast

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **57**
- SRM **3.7**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.1 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rahr - Premium Pilsner Malt	2.5 kg (62.5%)	80 %	4
Grain	Rice, Flaked	0.5 kg (12.5%)	70 %	2
Grain	Pszeniczny	0.5 kg (12.5%)	85 %	4
Sugar	Corn Sugar (Dextrose)	0.4 kg (10%)	100 %	0
Grain	Acid Malt	0.1 kg (2.5%)	58.7 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11.5 %
Whirlpool	Cryo Pop	25 g	15 min	24.2 %
Whirlpool	Nelson Sauvign	30 g	15 min	11 %
Dry Hop	Spectrum Citra + Eldorado	40 g	3 day(s)	25 %