

## Coast to coast

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **11**
- SRM **3.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.5 kg (79.4%)	81 %	4
Grain	Pszenica niesłodowana	0.25 kg (7.9%)	75 %	3
Grain	Płatki owsiane	0.4 kg (12.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	20 g	20 min	10 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %
Dry Hop	Citra	50 g	2 day(s)	12.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
coastal haze	Ale	Slant	100 ml	white labs

### Notes

- Fermentacja start w 18'C  
Koniec w pokojowej  
Mar 11, 2020, 10:05 PM