

West coast

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **44**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **20 %/h**
- Boil size **19.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **18.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Weyermann - Carapils | 0.15 kg (3.6%) | 78 % | 4 |
| Grain | Strzegom Pilzneński | 4 kg (96.4%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Centennial | 10 g | 30 min | 10.5 % |
| Boil | Mosaic | 10 g | 30 min | 10 % |
| Boil | Amarillo | 10 g | 30 min | 9.5 % |
| Whirlpool | Centennial | 10 g | 10 min | 10.5 % |
| Whirlpool | Amarillo | 10 g | 10 min | 9.5 % |
| Whirlpool | Mosaic | 10 g | 10 min | 10 % |
| Dry Hop | Centennial | 30 g | 4 day(s) | 10.5 % |
| Dry Hop | Cascade | 30 g | 4 day(s) | 6 % |
| Dry Hop | Mosaic | 30 g | 4 day(s) | 10 % |
| Dry Hop | Amarillo | 10 g | 4 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-05 | Ale | Dry | 11 g | Safbrew |