

## 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 %