

## West Coast 2020

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **44**
- SRM **4.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (50%)	85 %	7
Grain	Weyermann - Pilsner Malt	3 kg (50%)	81 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Mosaic	50 g	10 min	10 %
Aroma (end of boil)	Citra	50 g	2 min	12 %
Dry Hop	Citra	50 g	4 day(s)	12 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	150 ml	Fermentum Mobile