

18 West Coast

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **55**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **66 min**
- Evaporation rate **15 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.6 liter(s) / kg**
- Mash size **26.7 liter(s)**
- Total mash volume **32.5 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **26.7 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **4.6 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (34.5%)	80 %	5
Grain	Strzegom Pilznieński	2.8 kg (48.3%)	80 %	4
Grain	Słód pszeniczny Bestmalz	1 kg (17.2%)	82 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	55 min	13 %
Boil	mech irlandzki	1 g	15 min	1 %
Aroma (end of boil)	Mosaic	40 g	10 min	10 %
Aroma (end of boil)	Citra	100 g	5 min	12 %
Dry Hop	Citra	30 g	2 day(s)	12 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %