

## Old West coast

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **3.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **8.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Simpsons pale ale | 2.5 kg (89.3%) | 81 %  | 3   |
| Grain | Oats, Malted      | 0.2 kg (7.1%)  | 80 %  | 2   |
| Grain | Barley, Flaked    | 0.1 kg (3.6%)  | 70 %  | 4   |

### Hops

| Use for             | Name           | Amount | Time      | Alpha acid |
|---------------------|----------------|--------|-----------|------------|
| Boil                | Chinook        | 15 g   | 60 min    | 9 %        |
| Aroma (end of boil) | Amarillo       | 10 g   | 0 min     | 9.5 %      |
| Whirlpool           | Citra          | 20 g   | 0 min     | 12 %       |
| Dry Hop             | Citra          | 40 g   | 7 day(s)  | 12 %       |
| Dry Hop             | Nelson Sauvign | 40 g   | 12 day(s) | 11 %       |

### Yeasts

| Name          | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| US West Coast | Ale  | Dry  | 10 g   | Gozdawa    |

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Protafloc tab. | 4 g    | Boil    | 15 min |