

## Session West Coast

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **43**
- SRM **3.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

### Steps

- Temp **65 C**, Time **90 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **24 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **2 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Pszeniczny	1 kg (16.7%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Whirlpool	Citra	20 g	60 min	12.9 %
Whirlpool	Mosaic	20 g	60 min	10 %
Dry Hop	Citra	40 g	5 day(s)	12.9 %
Dry Hop	Mosaic	40 g	5 day(s)	10 %
Dry Hop	Citra	40 g	3 day(s)	12.9 %
Dry Hop	Mosaic	40 g	3 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	400 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
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Fining	Whirlfloc T	2.5 g	Boil	10 min
Spice	trawa cytrynowa	20 g	Boil	10 min