

# WEST COAST #1

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **82**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **15 min**

## Mash step by step

- Heat up **22.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **77C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Simpsons - Golden Promise   | 7 kg (87.5%)  | 80 %  | 5   |
| Sugar | Glukoza                     | 0.6 kg (7.5%) | 80 %  | 2   |
| Grain | Simpsons - Wheat Malt       | 0.3 kg (3.8%) | 83 %  | 4   |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (1.3%) | 80 %  | 7   |

## Hops

| Use for                       | Name       | Amount | Time   | Alpha acid |
|-------------------------------|------------|--------|--------|------------|
| Boil                          | Columbus   | 30 g   | 90 min | 14 %       |
| Boil                          | Columbus   | 20 g   | 45 min | 14 %       |
| Boil                          | Simcoe     | 20 g   | 30 min | 12 %       |
| Boil                          | Amarillo   | 20 g   | 15 min | 10 %       |
| Whirlpool                     | Centennial | 50 g   | 0 min  | 9 %        |
| Hopstand w 75-78C przez 30min |            |        |        |            |
| Whirlpool                     | Simcoe     | 30 g   | 0 min  | 12 %       |
| Hopstand w 75-78C przez 30min |            |        |        |            |
| Whirlpool                     | Amarillo   | 30 g   | 0 min  | 10 %       |

|                               |            |      |          |      |
|-------------------------------|------------|------|----------|------|
| Hopstand w 75-78C przez 30min |            |      |          |      |
| Dry Hop                       | Columbus   | 50 g | 3 day(s) | 14 % |
| Dry Hop                       | Centennial | 50 g | 3 day(s) | 9 %  |
| Dry Hop                       | Simcoe     | 50 g | 3 day(s) | 12 % |

### Yeasts

| Name                        | Type | Form | Amount | Laboratory    |
|-----------------------------|------|------|--------|---------------|
| Tormodgarden kveik          | Ale  | Dry  | 10 g   | House culture |
| Puszczone w i grzane do 20C |      |      |        |               |

### Extras

| Type        | Name      | Amount | Use for | Time   |
|-------------|-----------|--------|---------|--------|
| Fining      | Whirlfloc | 1 g    | Boil    | 10 min |
| Water Agent | Gips      | 5 g    | Mash    | 60 min |