

## West Coast #13 (#3)

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **64**
- SRM **4.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **66.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **20 min**
- Temp **79 C**, Time **5 min**

### Mash step by step

- Heat up **33 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **76C**
- Keep mash **5 min** at **79C**
- Sparge using **44.1 liter(s)** of **76C** water or to achieve **66.1 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (45.5%) | 80 %  | 5   |
| Grain | Viking Pilsner malt  | 5 kg (45.5%) | 82 %  | 4   |
| Grain | Strzegom Karmel 30   | 1 kg (9.1%)  | 75 %  | 30  |

### Hops

| Use for             | Name         | Amount | Time     | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil                | Styrian Wolf | 70 g   | 60 min   | 12.4 %     |
| Boil                | Centennial   | 50 g   | 10 min   | 10.5 %     |
| Aroma (end of boil) | Citra        | 50 g   | 0 min    | 12 %       |
| Aroma (end of boil) | Centennial   | 50 g   | 0 min    | 10.5 %     |
| Whirlpool           | Citra        | 50 g   | 30 min   | 6 %        |
| Whirlpool           | Centennial   | 50 g   | 30 min   | 10.5 %     |
| Dry Hop             | Amarillo     | 50 g   | 5 day(s) | 9.5 %      |
| Dry Hop             | Cascade      | 100 g  | 5 day(s) | 6 %        |
| Dry Hop             | Citra        | 100 g  | 5 day(s) | 12 %       |
| Dry Hop             | Sybilla      | 100 g  | 5 day(s) | 3.5 %      |

### Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| <b>Name</b>  | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale         | Dry         | 22 g          | Fermentis         |