

## west coast

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **90**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**

### Mash step by step

- Heat up **25.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	8 kg (94.1%)	80 %	4
Grain	Słód dekstrynowy	0.5 kg (5.9%)	80 %	13

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	13.8 %
Boil	Comet	15 g	30 min	10.2 %
Boil	Chinook	15 g	15 min	11.1 %
Whirlpool	Comet	50 g	30 min	10.2 %
Whirlpool	Chinook	50 g	30 min	11.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Slant	500 ml	Fermentis