

## West Coast

---

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **63**
- SRM **5.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **25.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.1 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**

### Mash step by step

- Heat up **21.9 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (96%)	81 %	4
Grain	Caramunich® typ I	0.25 kg (4%)	73 %	80

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	10 %
Boil	Simcoe	30 g	60 min	13.2 %
Aroma (end of boil)	Mosaic	15 g	5 min	10 %
Aroma (end of boil)	Citra	15 g	5 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis