

WEST COAST

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **40**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|--------------|-------|-----|
| Grain | Simpsons - Golden Promise | 3 kg (42.9%) | 81 % | 4 |
| Grain | Pilzneński | 4 kg (57.1%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 10 g | 50 min | 13 % |
| Aroma (end of boil) | Mosaic | 50 g | 10 min | 10 % |
| Aroma (end of boil) | Citra | 70 g | 5 min | 12 % |
| Whirlpool | Citra | 30 g | 0 min | 12 % |
| Whirlpool | Mosaic | 50 g | 0 min | 10 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 10 % |