

# West Coast

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **52**
- SRM **4.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **2 min** at **78C**
- Sparge using **4.3 liter(s)** of **76C** water or to achieve **17.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (66.7%)   | 80 %  | 5   |
| Grain | Pszeniczny           | 0.5 kg (11.1%) | 85 %  | 4   |
| Grain | Strzegom Pilznieński | 1 kg (22.2%)   | 80 %  | 4   |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Marynka | 25 g   | 60 min   | 10 %       |
| Whirlpool | Mosaic  | 10 g   | 60 min   | 10 %       |
| Whirlpool | Citra   | 10 g   | 60 min   | 12 %       |
| Dry Hop   | Citra   | 40 g   | 5 day(s) | 12 %       |
| Dry Hop   | Mosaic  | 40 g   | 5 day(s) | 10 %       |
| Dry Hop   | Cascade | 50 g   | 5 day(s) | 6 %        |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 11 g   | fermentis  |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |             |        |      |        |
|--------|-------------|--------|------|--------|
| Fining | Whirlfloc T | 1.25 g | Boil | 10 min |
|--------|-------------|--------|------|--------|