

## West Coast

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **67**
- SRM **4.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **0 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **17.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **66 C**, Time **55 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **16 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **55 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.4 kg (85%)	80 %	5
Grain	Pszeniczny	0.3 kg (7.5%)	85 %	4
Grain	Rice, Flaked	0.3 kg (7.5%)	70 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	45 min	12.2 %
Boil	lunga	10 g	20 min	12.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas fosforowy	3 g	Mash	90 min
1 ml do zacierania, 2ml do wody do wysładzania				