

# West Coast

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **89**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **27.3 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **66 C**, Time **30 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **67.6C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Pilzneński           | 3.25 kg (50.9%) | 81 %  | 4   |
| Grain | Viking Pale Ale malt | 1 kg (15.7%)    | 80 %  | 5   |
| Grain | Strzegom Wiedeński   | 1 kg (15.7%)    | 79 %  | 10  |
| Grain | Pszeniczny           | 0.5 kg (7.8%)   | 85 %  | 4   |
| Sugar | Glukoza              | 0.63 kg (9.9%)  | 100 % | --- |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Idaho 7    | 50 g   | 60 min   | 12.7 %     |
| Boil      | Citra      | 50 g   | 5 min    | 12 %       |
| Boil      | Centennial | 50 g   | 5 min    | 10.5 %     |
| Whirlpool | Cascade PL | 50 g   | 20 min   | 5.2 %      |
| Dry Hop   | Citra      | 50 g   | 2 day(s) | 12 %       |

## Yeasts

| Name                           | Type | Form  | Amount | Laboratory      |
|--------------------------------|------|-------|--------|-----------------|
| Mangrove Jack's M12 Voss Kveik | Ale  | Slant | 300 ml | Mangrove Jack's |

## Extras

| Type        | Name            | Amount | Use for | Time  |
|-------------|-----------------|--------|---------|-------|
| Fining      | Whirlfoc        | 2 g    | Boil    | 5 min |
| Water Agent | gips piwowarski | 5 g    | Mash    | ---   |