

west coast akt II

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **126**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **77C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilsner (2 Row) UK | 2 kg (50%) | 78 % | 2 |
| Grain | Simpsons - Maris Otter | 1.5 kg (37.5%) | 81 % | 6 |
| Grain | Pszeniczny | 0.5 kg (12.5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------|--------|--------|------------|
| Boil | Chinook | 20 g | 60 min | 13 % |
| Boil | El Dorado | 10 g | 60 min | 15 % |
| Boil | Amarillo | 10 g | 30 min | 9.5 % |
| Whirlpool | calypso | 20 g | 30 min | 13.8 % |
| Whirlpool | El Dorado | 20 g | 30 min | 15 % |
| Whirlpool | Amarillo | 15 g | 30 min | 9.5 % |
| Whirlpool | Chinook | 20 g | 30 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 10 g | Mangrove Jack's |