

West Coast a'la Monsters

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **107**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|---------------|--------|-----|
| Grain | BESTMALZ - Pilsen | 5 kg (61.7%) | 80.5 % | 4 |
| Grain | BESTMALZ - Pale Ale | 1 kg (12.3%) | 80.5 % | 6 |
| Grain | BESTMALZ - Pszeniczny | 1 kg (12.3%) | 85 % | 4 |
| Grain | Płatki ryżowe | 1 kg (12.3%) | 85 % | 3 |
| Adjunct | Łuska ryżowa | 0.1 kg (1.2%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Chinook | 80 g | 60 min | 13 % |
| Whirlpool | Cascade | 100 g | 5 min | 15 % |
| Dry Hop | Chinook | 20 g | 6 day(s) | 13 % |
| Dry Hop | Simcoe | 50 g | 6 day(s) | 13.2 % |
| Dry Hop | Cascade | 50 g | 6 day(s) | 6 % |
| Dry Hop | Centennial | 50 g | 6 day(s) | 10.5 % |