

West Coast drugi tej wjosny (robocze)

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **62**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Steps

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

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.3 kg (80.5%)	82 %	4
Grain	Rice, Flaked	0.5 kg (12.2%)	70 %	2
Sugar	Candi Sugar, Clear	0.3 kg (7.3%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	25 g	60 min	6 %
Boil	Citra	6 g	60 min	14 %
Boil	Columbus/Tomahawk/Zeus	20 g	20 min	13.9 %
Boil	Nelson Sauvignon	40 g	1 min	12.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	whirfloc	1 g	Boil	10 min