

## West Coast nowy sezon

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **53**
- SRM **4.2**
- 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 **3.1 liter(s) / kg**
- Mash size **11.8 liter(s)**
- Total mash volume **15.6 liter(s)**

### Steps

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

### Mash step by step

- Heat up **11.8 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **65 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.8 kg (95%)	82 %	4
Sugar	Candi Sugar, Clear	0.2 kg (5%)	78.3 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	14 %
Boil	Amarillo	15 g	20 min	6 %
Boil	Columbus	10 g	1 min	13.9 %
Boil	Citra	20 g	1 min	14 %
Boil	Amarillo	10 g	1 min	6 %

### Yeasts

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

### Extras

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