

West Coast WT-test

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **52**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **65C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (55.6%) | 82 % | 4 |
| Grain | płatki jęczmienne | 1 kg (11.1%) | 60 % | 4 |
| Grain | Viking Pale Ale malt | 3 kg (33.3%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Chinook | 40 g | 60 min | 13 % |
| Boil | Cascade PL | 30 g | 55 min | 5.2 % |
| Whirlpool | Columbus/Tomahawk/Zeus | 20 g | 20 min | 15.5 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 20 g | 3 day(s) | 15.5 % |
| Dry Hop | Chinook | 20 g | 3 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 20 g | Mangrove Jack's |