

## West Cost #14

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **69**
- SRM **3.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **24.6 liter(s)** of **76C** water or to achieve **38.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (50%)	80 %	5
Grain	Viking Pilsner malt	3.5 kg (50%)	82 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Cascade PL	50 g	10 min	5.2 %
Aroma (end of boil)	Cascade PL	50 g	0 min	5.2 %
Whirlpool	Citra	50 g	30 min	12 %
80 stopni				
Whirlpool	Cascade PL	50 g	30 min	5.2 %
80 stopni				
Dry Hop	Citra	50 g	4 day(s)	12 %
Dry Hop	Cascade PL	50 g	4 day(s)	5.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis