

West Coast drugi tej wjosny

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **58**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

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

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.8 kg (85.7%)	82 %	4
Grain	Rice, Flaked	0.5 kg (8.9%)	70 %	2
Sugar	Candi Sugar, Clear	0.3 kg (5.4%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	11 %
Boil	Citra	6 g	60 min	14 %
Boil	Columbus/Tomahawk/Zeus	20 g	20 min	13.9 %
Boil	Amarillo	25 g	10 min	6 %
Boil	Nelson Sauvin	50 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