

# West Coast 06-2024

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **23**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **12.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **76C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **12.2 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2.5 kg (83.3%) | 85 %  | 7   |
| Grain | Weyermann - Carapils      | 0.25 kg (8.3%) | 78 %  | 4   |
| Grain | Platki owsiane            | 0.25 kg (8.3%) | 60 %  | 3   |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Zula    | 30 g   | 15 min   | 8.3 %      |
| Dry Hop | Idaho 7 | 50 g   | 5 day(s) | 12.7 %     |

## Yeasts

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