

## West Coast

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **67**
- SRM **4.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **0 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **17.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **66 C**, Time **55 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **16 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **55 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.4 kg (85%)  | 80 %  | 5   |
| Grain | Pszeniczny           | 0.3 kg (7.5%) | 85 %  | 4   |
| Grain | Rice, Flaked         | 0.3 kg (7.5%) | 70 %  | 2   |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 30 g   | 45 min | 12.2 %     |
| Boil    | lunga | 10 g   | 20 min | 12.2 %     |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 100 ml | Fermentis  |

### Extras

| Type                                           | Name           | Amount | Use for | Time   |
|------------------------------------------------|----------------|--------|---------|--------|
| Water Agent                                    | Kwas fosforowy | 3 g    | Mash    | 90 min |
| 1 ml do zacierania, 2ml do wody do wysładzania |                |        |         |        |