West Coast 02-2021

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **55**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **20.2 liter(s)** of strike water to **71.2C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.2 kg *(75%)*	85 %	7
Grain	Weyermann - Carapils	0.5 kg *(8.9%)*	78 %	4
Grain	Weyermann - Bohemian Pilsner Malt	0.9 kg *(16.1%)*	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	90 g	15 min	12 %
Dry Hop	Mosaic	90 g	5 day(s)	12 %

Yeasts

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