

## Session West Coast

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **43**
- SRM **3.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

### Steps

- Temp **65 C**, Time **90 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **24 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **2 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (83.3%) | 80 %  | 5   |
| Grain | Pszeniczny           | 1 kg (16.7%) | 85 %  | 4   |

### Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Marynka | 30 g   | 60 min   | 10 %       |
| Whirlpool | Citra   | 20 g   | 60 min   | 12.9 %     |
| Whirlpool | Mosaic  | 20 g   | 60 min   | 10 %       |
| Dry Hop   | Citra   | 40 g   | 5 day(s) | 12.9 %     |
| Dry Hop   | Mosaic  | 40 g   | 5 day(s) | 10 %       |
| Dry Hop   | Citra   | 40 g   | 3 day(s) | 12.9 %     |
| Dry Hop   | Mosaic  | 40 g   | 3 day(s) | 10 %       |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale  | Slant | 400 ml | Fermentis  |

### Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

|        |                 |       |      |        |
|--------|-----------------|-------|------|--------|
| Fining | Whirlfloc T     | 2.5 g | Boil | 10 min |
| Spice  | trawa cytrynowa | 20 g  | Boil | 10 min |