

## West Coast

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **89**
- SRM **4.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **27.3 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**
- Temp **66 C**, Time **30 min**
- Temp **76 C**, Time **15 min**

### Mash step by step

- Heat up **21.6 liter(s)** of strike water to **67.6C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.25 kg (50.9%)	81 %	4
Grain	Viking Pale Ale malt	1 kg (15.7%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (15.7%)	79 %	10
Grain	Pszeniczny	0.5 kg (7.8%)	85 %	4
Sugar	Glukoza	0.63 kg (9.9%)	100 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Idaho 7	50 g	60 min	12.7 %
Boil	Citra	50 g	5 min	12 %
Boil	Centennial	50 g	5 min	10.5 %
Whirlpool	Cascade PL	50 g	20 min	5.2 %
Dry Hop	Citra	50 g	2 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Slant	300 ml	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfoc	2 g	Boil	5 min
Water Agent	gips piwowarski	5 g	Mash	---