

## #34 WEST COAST

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **98**
- SRM **3.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.3 liter(s)**

### Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **79 C**, Time **1 min**

### Mash step by step

- Heat up **20.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **79C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

| Type  | Name       | Amount         | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzneński | 5.85 kg (100%) | 81 %  | 4   |

### Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Iunga   | 85 g   | 60 min   | 12 %       |
| Whirlpool | Talus   | 50 g   | 1 min    | 7.4 %      |
| Whirlpool | Idaho 7 | 100 g  | 1 min    | 12.7 %     |
| Dry Hop   | Riwaka  | 100 g  | 2 day(s) | 8.5 %      |
| Dry Hop   | Idaho 7 | 100 g  | 2 day(s) | 12.7 %     |
| Dry Hop   | Talus   | 50 g   | 2 day(s) | 7.4 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 23 g   | Fermentis  |