

## #20 West Coast

---

- Gravity **14.5 BLG**
- ABV ---
- IBU **55**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **63 C**, Time **75 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **75 min** at **63C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński  | 5 kg (76.9%)   | 80 %  | 4   |
| Grain | Viking Pale Ale malt | 1.5 kg (23.1%) | 80 %  | 5   |

### Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Citra      | 20 g   | 60 min   | 12 %       |
| Aroma (end of boil) | Citra      | 15 g   | 20 min   | 12 %       |
| Aroma (end of boil) | Centennial | 15 g   | 20 min   | 10.5 %     |
| Aroma (end of boil) | Lemon drop | 15 g   | 20 min   | 4.6 %      |
| Aroma (end of boil) | Citra      | 15 g   | 5 min    | 12 %       |
| Aroma (end of boil) | Centennial | 15 g   | 5 min    | 10.5 %     |
| Aroma (end of boil) | Lemon drop | 15 g   | 5 min    | 4.6 %      |
| Dry Hop             | Citra      | 20 g   | 4 day(s) | 12 %       |
| Dry Hop             | Centennial | 20 g   | 4 day(s) | 10.5 %     |
| Dry Hop             | Lemon drop | 20 g   | 4 day(s) | 4.6 %      |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 11.5 g | fermentis  |

## Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Fining | whirlflock | 0.5 g  | Boil    | 10 min |