

## #42 West coast

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **62**
- SRM **4.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.05 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18.7 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński  | 2.4 kg (64.9%) | 80 %  | 4   |
| Grain | Viking Pale Ale malt | 1 kg (27%)     | 80 %  | 5   |
| Grain | Pszeniczny           | 0.3 kg (8.1%)  | 85 %  | 3   |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | lunga   | 10 g   | 60 min | 11 %       |
| Boil                | Galaxy  | 15 g   | 15 min | 15 %       |
| Boil                | Chinook | 10 g   | 15 min | 13 %       |
| Aroma (end of boil) | Galaxy  | 20 g   | 5 min  | 15 %       |
| Aroma (end of boil) | Chinook | 10 g   | 5 min  | 13 %       |
| Whirlpool           | Galaxy  | 15 g   | 0 min  | 15 %       |
| Whirlpool           | Chinook | 10 g   | 0 min  | 13 %       |
| Dry Hop             | Galaxy  | 30 g   | ---    | 15 %       |
| Dry Hop             | Chinook | 20 g   | ---    | 13 %       |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|       |     |     |        |     |
|-------|-----|-----|--------|-----|
| FM-54 | Ale | Dry | 11.5 g | --- |
|-------|-----|-----|--------|-----|

### Extras

| Type        | Name         | Amount  | Use for | Time   |
|-------------|--------------|---------|---------|--------|
| Water Agent | Woda oaza    | 20000 g | Boil    | 1 min  |
| Water Agent | Gips         | 1.5 g   | Boil    | 10 min |
| Water Agent | Sól kuchenna | 0.5 g   | Boil    | 10 min |