

LAB#11 West Coast

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **46**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **85 liter(s)**
- Trub loss **5 %**
- Size with trub loss **93.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **102.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **69 liter(s)**
- Total mash volume **92 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **69 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **56.7 liter(s)** of **76C** water or to achieve **102.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	12 kg (52.2%)	80 %	4
Grain	Strzegom Pale Ale	7 kg (30.4%)	79 %	6
Grain	Pszeniczny	2 kg (8.7%)	85 %	4
Grain	Caramel/Crystal Malt - 10L	2 kg (8.7%)	75 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	100 g	60 min	13.2 %
Boil	Citra	100 g	15 min	12 %
Boil	Strata	100 g	0 min	13.6 %
Whirlpool	Simcoe	50 g	0 min	13.2 %