

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 % |