

Old West coast

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Simpsons pale ale | 2.5 kg (89.3%) | 81 % | 3 |
| Grain | Oats, Malted | 0.2 kg (7.1%) | 80 % | 2 |
| Grain | Barley, Flaked | 0.1 kg (3.6%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------|--------|-----------|------------|
| Boil | Chinook | 15 g | 60 min | 9 % |
| Aroma (end of boil) | Amarillo | 10 g | 0 min | 9.5 % |
| Whirlpool | Citra | 20 g | 0 min | 12 % |
| Dry Hop | Citra | 40 g | 7 day(s) | 12 % |
| Dry Hop | Nelson Sauvignon | 40 g | 12 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| US West Coast | Ale | Dry | 10 g | Gozdawa |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Protafloc tab. | 4 g | Boil | 15 min |