

# West Coast 04.2022

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **35**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name          | Amount        | Yield | EBC |
|-------|---------------|---------------|-------|-----|
| Grain | Pilzneński    | 5 kg (90.9%)  | 81 %  | 4   |
| Grain | płatki ryżowe | 0.5 kg (9.1%) | --- % | --- |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Simcoe | 25 g   | 15 min | 12.9 %     |
| Boil    | Simcoe | 25 g   | 5 min  | 12.9 %     |
| Boil    | Citra  | 25 g   | 10 min | 12 %       |

## Yeasts

| Name                              | Type | Form | Amount | Laboratory      |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale  | Dry  | 11 g   | Mangrove Jack's |