

## West Coast

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **64**
- SRM **5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

### Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **26.6 liter(s)**

### Steps

- Temp **66 C**, Time **30 min**
- Temp **65 C**, Time **30 min**

### Mash step by step

- Heat up **20.9 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **66C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	MepAle	2.2 kg (38.2%)	75 %	6.5
Grain	Strzegom Pilzneński	2.66 kg (46.2%)	75 %	4
Grain	Rice, Flaked	0.8 kg (13.9%)	65 %	2
Sugar	Cukier	0.1 kg (1.7%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %
Aroma (end of boil)	Mosaic	100 g	0 min	10 %
Dry Hop	Citra	100 g	1 day(s)	12 %
Dry Hop	Mosaic	50 g	7 day(s)	10 %
Dry Hop	Simcoe	50 g	7 day(s)	13.2 %