

## West Coast 2.0

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **79**
- SRM **3.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **64 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.7 kg (95%)	81 %	4
Grain	Pszeniczny	0.3 kg (5%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	60 min	13.5 %
Boil	Simcoe	30 g	20 min	13.2 %
Boil	Mosaic	30 g	10 min	10 %
Boil	Amarillo	40 g	5 min	9.3 %
Boil	Equinox	30 g	5 min	16.1 %
Dry Hop	Equinox	30 g	4 day(s)	16.1 %
Dry Hop	Mosaic	30 g	4 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	200 ml	---