

## West Coast 2

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **63**
- SRM **6.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **66 min**
- Evaporation rate **15 %/h**
- Boil size **29.5 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4.67 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **42.5 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **35 liter(s)** of strike water to **73.1C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **2 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (40%)	80 %	4
Grain	Viking Pale Ale malt	2 kg (26.7%)	80 %	5
Grain	Słód owsiany Fawcett	1 kg (13.3%)	61 %	5
Grain	Płatki owsiane	1 kg (13.3%)	85 %	3
Grain	Karmelowy Czerwony	0.5 kg (6.7%)	75 %	59

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	25 min	13 %
Aroma (end of boil)	Citra	50 g	10 min	12 %
Aroma (end of boil)	mech irlandzki	1 g	10 min	1 %
Whirlpool	Mosaic	50 g	0 min	10 %
Dry Hop	Citra	50 g	2 day(s)	12 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	10.5 g	---
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