

## West Coast 2 California Blue PK

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **44**
- SRM **3.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **53 C**, Time **10 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **12.1 liter(s)** of strike water to **58.3C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Pilsner Malz Best      | 3 kg (75%)    | 81 %  | 3   |
| Grain | Pale Ale Best          | 0.4 kg (10%)  | 80 %  | 6   |
| Grain | Weizenmalz Best        | 0.4 kg (10%)  | 82 %  | 4   |
| Grain | Carapils Best          | 0.1 kg (2.5%) | 75 %  | 5   |
| Sugar | Sugar, Table (Sucrose) | 0.1 kg (2.5%) | 100 % | 2   |

### Hops

| Use for    | Name                   | Amount | Time   | Alpha acid |
|------------|------------------------|--------|--------|------------|
| First Wort | Columbus/Tomahawk/Zeus | 5 g    | 60 min | 15.5 %     |
| Boil       | Simcoe                 | 5 g    | 15 min | 14.5 %     |
| Boil       | Amarillo               | 5 g    | 15 min | 8.7 %      |
| Boil       | Lemon drop             | 5 g    | 15 min | 4.9 %      |
| Boil       | Simcoe                 | 10 g   | 5 min  | 14.5 %     |
| Boil       | Amarillo               | 10 g   | 5 min  | 8.7 %      |
| Boil       | Lemon drop             | 10 g   | 5 min  | 4.9 %      |

|           |            |      |          |        |
|-----------|------------|------|----------|--------|
| Whirlpool | Simcoe     | 10 g | 30 min   | 14.5 % |
| Whirlpool | Amarillo   | 10 g | 30 min   | 8.7 %  |
| Whirlpool | Lemon drop | 10 g | 30 min   | 4.9 %  |
| Dry Hop   | Simcoe     | 20 g | 2 day(s) | 14.5 % |
| Dry Hop   | Amarillo   | 20 g | 2 day(s) | 8.7 %  |
| Dry Hop   | Lemon drop | 20 g | 2 day(s) | 4.9 %  |

## Yeasts

| Name                        | Type | Form  | Amount | Laboratory |
|-----------------------------|------|-------|--------|------------|
| Danstar American West Coast | Ale  | Slant | 100 ml | ---        |

## Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips piwowarski | 3 g    | Mash    | 60 min |
| Water Agent | Kwas Mlekowy    | 4 g    | Mash    | 60 min |

## Notes

- Mosaic. El dorado  
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