

West Coast

- Gravity **15.9 BLG**
- ABV ---
- IBU **65**
- SRM **6.8**
- 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 **55 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **62 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **90 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (75%)	80 %	5
Grain	Strzegom Pilzneński	2 kg (25%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Sticklebract	60 g	90 min	12 %
Boil	Simcoe	30 g	60 min	13.2 %
Aroma (end of boil)	Cascade	70 g	15 min	6 %
Dry Hop	Cascade	60 g	3 day(s)	6 %
Dry Hop	Sticklebract	60 g	3 day(s)	12 %
Whirlpool	Simcoe	70 g	120 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

Notes

- Cicha 7 dni, w tym chmielenie na zimno 3 dni
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