

west coast

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **66**
- SRM **4.5**

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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **78C**
- Sparge using **13.5 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	4.5 kg (76.3%)	80 %	5
Grain	Pszeniczny	0.5 kg (8.5%)	85 %	4
Grain	Pilznieński	0.5 kg (8.5%)	81 %	4
Grain	Płatki owsiane	0.4 kg (6.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	13.2 %
Boil	Simcoe	15 g	20 min	13.2 %
Boil	Citra	15 g	20 min	12 %
Boil	Equinox	15 g	20 min	13.1 %
Boil	Amarillo	15 g	5 min	9.5 %
Boil	Equinox	15 g	5 min	13.1 %
Boil	Citra	15 g	5 min	12 %
Aroma (end of boil)	Citra	30 g	0 min	12 %
Aroma (end of boil)	Amarillo	30 g	0 min	9.5 %
Aroma (end of boil)	Cascade	30 g	0 min	6 %
Aroma (end of boil)	Equinox	30 g	0 min	13.1 %
Dry Hop	Cascade	50 g	4 day(s)	6 %

Dry Hop	Equinox	30 g	4 day(s)	13.1 %
Dry Hop	Citra	30 g	4 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis