

## west coast 3.0

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **33**
- SRM **3.8**
- 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 **86 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **17.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

### Fermentables

| Type  | Name        | Amount         | Yield | EBC |
|-------|-------------|----------------|-------|-----|
| Grain | Pilznieński | 5.5 kg (96.5%) | 81 %  | 4   |
| Grain | Pszeniczny  | 0.2 kg (3.5%)  | 85 %  | 4   |

### Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Amarillo | 20 g   | 40 min   | 9.5 %      |
| Boil    | Citra    | 20 g   | 15 min   | 12 %       |
| Boil    | Cascade  | 20 g   | 10 min   | 6 %        |
| Boil    | zula     | 25 g   | 5 min    | 7.3 %      |
| Dry Hop | Citra    | 30 g   | 4 day(s) | 12 %       |
| Dry Hop | zula     | 25 g   | 4 day(s) | 7.3 %      |

### Yeasts

| Name                        | Type | Form  | Amount | Laboratory       |
|-----------------------------|------|-------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale  | Slant | 100 ml | Fermentum Mobile |