

## West Coast

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **52**
- SRM **3.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **10 %**
- Size with trub loss **55 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **66 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **27.5 liter(s)**
- Total mash volume **38.5 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**

### Mash step by step

- Heat up **27.5 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **49.5 liter(s)** of **76C** water or to achieve **66 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 11 kg (91.7%) | 80 %  | 4   |
| Sugar | Cane (Beet) Sugar   | 1 kg (8.3%)   | 100 % | 0   |

### Hops

| Use for   | Name  | Amount | Time   | Alpha acid |
|-----------|-------|--------|--------|------------|
| Boil      | lunga | 60 g   | 60 min | 12.5 %     |
| Whirlpool | Zula  | 200 g  | 15 min | 10.6 %     |