

## west coast

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **62**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

### Steps

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

### Mash step by step

- Heat up **27 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **35.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	9 kg (100%)	80.5 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Simcoe	25 g	10 min	13.2 %
Whirlpool	Citra	25 g	20 min	12 %
Whirlpool	Simcoe	25 g	20 min	13.2 %
Whirlpool	Columbus/Tomahawk/Zeus	25 g	20 min	15.5 %
Dry Hop	Columbus/Tomahawk/Zeus	30 g	2 day(s)	15.5 %
Dry Hop	Simcoe	50 g	2 day(s)	13.2 %
Dry Hop	Citra	50 g	2 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	25 g	Fermentis