

west coast

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **42**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **55 C**, Time **1 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (54.5%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 2.2 kg (40%) | 80 % | 4 |
| Grain | Carahell Best | 0.3 kg (5.5%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Citra | 10 g | 60 min | 12 % |
| Boil | Citra | 20 g | 10 min | 12 % |
| Boil | Azacca | 20 g | 10 min | 14 % |
| Boil | Citra | 70 g | 2 min | 12 % |
| Dry Hop | Azacca | 80 g | 3 day(s) | 14 % |
| Dry Hop | Mosaic | 100 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |