

## West Coast

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **50**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

### Steps

- Temp **64 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **16.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.8 kg (56.6%)	80 %	5
Grain	Strzegom Pilznieński	2 kg (40.4%)	80 %	4
Sugar	Cukier biały	0.15 kg (3%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Boil	Mosaic	40 g	10 min	10 %
Boil	Citra	60 g	5 min	12 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Mosaic	30 g	3 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Slant	150 ml	Mangrove Jack's

### Notes

- Warzone 16.08  
Drożdże zadane w 18 st.

Chmielone na zimno 28.08  
Rozlew 03.09 - blg końcowe 4.5  
*Aug 16, 2023, 8:15 PM*