

## West Coast vol 2

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **60**
- SRM **4.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 3 kg (54.5%)  | 80 %  | 7   |
| Grain | Viking Pale Ale malt   | 2 kg (36.4%)  | 80 %  | 5   |
| Grain | Pszeniczny             | 0.5 kg (9.1%) | 85 %  | 4   |

### Hops

| Use for   | Name          | Amount | Time     | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil      | Galaxy        | 20 g   | 60 min   | 15 %       |
| Boil      | Galaxy        | 15 g   | 20 min   | 15 %       |
| Boil      | Chinook       | 20 g   | 10 min   | 13 %       |
| Boil      | Galaxy        | 15 g   | 5 min    | 15 %       |
| Whirlpool | Chinook       | 30 g   | 0 min    | 13 %       |
| Whirlpool | Citra         | 50 g   | 0 min    | 12 %       |
| Dry Hop   | Nelson Sauvín | 50 g   | 3 day(s) | 11 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |