

# West Coast warka 70

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **39**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **27 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **92 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **23.2 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4.8 kg (76.8%)	81 %	4
Grain	Monachijski	1 kg (16%)	80 %	16
Grain	Weyermann - Carapils	0.15 kg (2.4%)	78 %	4
Sugar	Corn Sugar (Dextrose)	0.3 kg (4.8%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	11.5 %
Whirlpool	Talus	120 g	20 min	7.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	22 g	Lallemand

## Notes

- 23 l wody zmodyfikowanej razy dwa  
Gips 3.5

Chlorek wapnia 2  
sól epsom 5  
*Apr 18, 2021, 12:00 PM*