

## West Cost #14

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **69**
- SRM **3.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **24.6 liter(s)** of **76C** water or to achieve **38.6 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (50%) | 80 %  | 5   |
| Grain | Viking Pilsner malt  | 3.5 kg (50%) | 82 %  | 4   |

### Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Marynka    | 50 g   | 60 min   | 10 %       |
| Boil                | Cascade PL | 50 g   | 10 min   | 5.2 %      |
| Aroma (end of boil) | Cascade PL | 50 g   | 0 min    | 5.2 %      |
| Whirlpool           | Citra      | 50 g   | 30 min   | 12 %       |
| 80 stopni           |            |        |          |            |
| Whirlpool           | Cascade PL | 50 g   | 30 min   | 5.2 %      |
| 80 stopni           |            |        |          |            |
| Dry Hop             | Citra      | 50 g   | 4 day(s) | 12 %       |
| Dry Hop             | Cascade PL | 50 g   | 4 day(s) | 5.2 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 23 g   | Fermentis  |