

## WEST COST #17

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **65**
- SRM **4.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Steps

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

### Mash step by step

- Heat up **22.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **23 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.5 kg (86.7%)	80 %	5
Grain	Viking Munich Malt	1 kg (13.3%)	78 %	18

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Zula	50 g	10 min	8.3 %
Boil	Zula	50 g	0 min	8.3 %
Whirlpool	Zula	50 g	30 min	8.3 %
Whirlpool	Lublin (Lubelski)	50 g	30 min	4 %
Dry Hop	Zula	50 g	4 day(s)	8.3 %
Dry Hop	Lublin (Lubelski)	50 g	4 day(s)	4 %
Dry Hop	Styrian Dragon	50 g	4 day(s)	7.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis