

#34 WEST COAST

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **98**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.3 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **79 C**, Time **1 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **79C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.85 kg (100%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	85 g	60 min	12 %
Whirlpool	Talus	50 g	1 min	7.4 %
Whirlpool	Idaho 7	100 g	1 min	12.7 %
Dry Hop	Riwaka	100 g	2 day(s)	8.5 %
Dry Hop	Idaho 7	100 g	2 day(s)	12.7 %
Dry Hop	Talus	50 g	2 day(s)	7.4 %

Yeasts

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