

## 37 WEST COAST

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **36**
- SRM **4.1**

### Batch size

- Expected quantity of finished beer **27.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.8 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **29.4 liter(s)**

### Steps

- Temp **66 C**, Time **90 min**
- Temp **79 C**, Time **5 min**

### Mash step by step

- Heat up **22.4 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **79C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **34.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (42.9%)	79 %	6
Grain	Pilzneński	4 kg (57.1%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	5 g	55 min	17 %
Aroma (end of boil)	Mosaic	50 g	10 min	10 %
Aroma (end of boil)	Citra	50 g	10 min	12 %
Whirlpool	Citra	50 g	0 min	12 %
Whirlpool	Mosaic	50 g	0 min	10 %
Dry Hop	Citra	50 g	2 day(s)	12 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %