

## #42 West coast

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **62**
- SRM **4.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.05 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18.7 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.4 kg (64.9%)	80 %	4
Grain	Viking Pale Ale malt	1 kg (27%)	80 %	5
Grain	Pszeniczny	0.3 kg (8.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	Galaxy	15 g	15 min	15 %
Boil	Chinook	10 g	15 min	13 %
Aroma (end of boil)	Galaxy	20 g	5 min	15 %
Aroma (end of boil)	Chinook	10 g	5 min	13 %
Whirlpool	Galaxy	15 g	0 min	15 %
Whirlpool	Chinook	10 g	0 min	13 %
Dry Hop	Galaxy	30 g	---	15 %
Dry Hop	Chinook	20 g	---	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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FM-54	Ale	Dry	11.5 g	---
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	Woda oaza	20000 g	Boil	1 min
Water Agent	Gips	1.5 g	Boil	10 min
Water Agent	Sól kuchenna	0.5 g	Boil	10 min