

# WeastCoast Athum Tactics

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **34**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4.6 liter(s) / kg**
- Mash size **29.9 liter(s)**
- Total mash volume **36.4 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **29.9 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **3 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	5.5 kg (84.6%)	80 %	6
Grain	Słód owsiany Fawcett	1 kg (15.4%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	30 min	11 %
Boil	Citra	20 g	5 min	12 %
Aroma (end of boil)	Citra	30 g	3 min	12 %
Dry Hop	Talus	50 g	6 day(s)	25 %
Dry Hop	Sabro	50 g	6 day(s)	15 %
Dry Hop	Citra	50 g	6 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	22 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Water Agent	NaCl	8 g	Boil	60 min
Fining	Whirfloc	0.5 g	Boil	5 min