

West Coast 02-2021

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **55**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **20.2 liter(s)** of strike water to **71.2C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.2 kg (75%) | 85 % | 7 |
| Grain | Weyermann - Carapils | 0.5 kg (8.9%) | 78 % | 4 |
| Grain | Weyermann - Bohemian Pilsner Malt | 0.9 kg (16.1%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Mosaic | 90 g | 15 min | 12 % |
| Dry Hop | Mosaic | 90 g | 5 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |