

west coast

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **90**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **63 C**, Time **60 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 8 kg (94.1%) | 80 % | 4 |
| Grain | Słód dekstrynowy | 0.5 kg (5.9%) | 80 % | 13 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 50 g | 60 min | 13.8 % |
| Boil | Comet | 15 g | 30 min | 10.2 % |
| Boil | Chinook | 15 g | 15 min | 11.1 % |
| Whirlpool | Comet | 50 g | 30 min | 10.2 % |
| Whirlpool | Chinook | 50 g | 30 min | 11.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us 05 | Ale | Slant | 500 ml | Fermentis |