

# WEST COAST

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **50**
- SRM **4.4**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

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

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount        | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Simpsons - Golden Promise | 3 kg (46.2%)  | 81 %  | 4   |
| Grain | Pilznieński               | 3 kg (46.2%)  | 81 %  | 4   |
| Grain | Pszeniczny                | 0.5 kg (7.7%) | 85 %  | 4   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Chinook | 5 g    | 50 min   | 13 %       |
| Aroma (end of boil) | Sabro   | 50 g   | 10 min   | 15.1 %     |
| Aroma (end of boil) | Citra   | 70 g   | 5 min    | 12 %       |
| Dry Hop             | Sabro   | 100 g  | 3 day(s) | 15.1 %     |
| Dry Hop             | Citra   | 30 g   | 3 day(s) | 12 %       |