

## west coast 3.0

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **46**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.9 kg (93.3%)	81 %	4
Grain	Pszeniczny	0.2 kg (3.8%)	85 %	4
Grain	Simpsons - Caramalt	0.15 kg (2.9%)	76 %	69

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	40 min	12 %
Boil	sabro	20 g	15 min	13 %
Boil	Mosaic	20 g	10 min	10 %
Boil	Simcoe	25 g	5 min	13.2 %
Dry Hop	Citra	30 g	4 day(s)	12 %
Dry Hop	sabro	40 g	4 day(s)	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	30 ml	Fermentum Mobile