

## West Coast

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **81**
- SRM **4.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **23.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rahr - Premium Pilsner Malt	5.6 kg (78.9%)	80 %	4
Grain	Rice, Flaked	1 kg (14.1%)	70 %	2
Grain	Cara Blonde - Castle Malting	0.2 kg (2.8%)	78 %	20
Sugar	cukier biały	0.3 kg (4.2%)	100 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	60 g	60 min	12.7 %
Aroma (end of boil)	Citra	25 g	10 min	12.8 %
Aroma (end of boil)	Galaxy	25 g	10 min	13.6 %
Aroma (end of boil)	Citra	25 g	0 min	12.8 %
Aroma (end of boil)	Galaxy	25 g	0 min	13.6 %
Dry Hop	Galaxy	50 g	3 day(s)	15 %
Dry Hop	Citra	50 g	3 day(s)	12 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Mangrove Jack's M44 US West Coast	Ale	Dry	11 g	Mangrove Jack's