

West Coast

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **52**
- SRM **4.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **2 min** at **78C**
- Sparge using **4.3 liter(s)** of **76C** water or to achieve **17.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (66.7%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (11.1%) | 85 % | 4 |
| Grain | Strzegom Pilznieński | 1 kg (22.2%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |
| Whirlpool | Mosaic | 10 g | 60 min | 10 % |
| Whirlpool | Citra | 10 g | 60 min | 12 % |
| Dry Hop | Citra | 40 g | 5 day(s) | 12 % |
| Dry Hop | Mosaic | 40 g | 5 day(s) | 10 % |
| Dry Hop | Cascade | 50 g | 5 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11 g | fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-------------|--------|------|--------|
| Fining | Whirlfloc T | 1.25 g | Boil | 10 min |
|--------|-------------|--------|------|--------|