

West Coast

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **67**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **0 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **17.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **66 C**, Time **55 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **55 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.4 kg (85%) | 80 % | 5 |
| Grain | Pszeniczny | 0.3 kg (7.5%) | 85 % | 4 |
| Grain | Rice, Flaked | 0.3 kg (7.5%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 30 g | 45 min | 12.2 % |
| Boil | lunga | 10 g | 20 min | 12.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--|----------------|--------|---------|--------|
| Water Agent | Kwas fosforowy | 3 g | Mash | 90 min |
| 1 ml do zacierania, 2ml do wody do wysładzania | | | | |