

## west coast

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **52**
- SRM **4.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **64 C**, Time **80 min**
- Temp **72 C**, Time **5 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **80 min** at **64C**
- Keep mash **5 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	3 kg (46.2%)	81 %	4
Grain	Viking Pale Ale malt	2.5 kg (38.5%)	80 %	5
Grain	Pszeniczny	1 kg (15.4%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Boil	Summit	30 g	10 min	17 %
Aroma (end of boil)	Centennial	30 g	2 min	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Slant	200 ml	---