

## west coast akt II

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **126**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **77C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) UK	2 kg (50%)	78 %	2
Grain	Simpsons - Maris Otter	1.5 kg (37.5%)	81 %	6
Grain	Pszeniczny	0.5 kg (12.5%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	El Dorado	10 g	60 min	15 %
Boil	Amarillo	10 g	30 min	9.5 %
Whirlpool	calypso	20 g	30 min	13.8 %
Whirlpool	El Dorado	20 g	30 min	15 %
Whirlpool	Amarillo	15 g	30 min	9.5 %
Whirlpool	Chinook	20 g	30 min	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's