

# West Coast a'la Monsters

---

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **107**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **28 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type    | Name                  | Amount        | Yield  | EBC |
|---------|-----------------------|---------------|--------|-----|
| Grain   | BESTMALZ - Pilsen     | 5 kg (61.7%)  | 80.5 % | 4   |
| Grain   | BESTMALZ - Pale Ale   | 1 kg (12.3%)  | 80.5 % | 6   |
| Grain   | BESTMALZ - Pszeniczny | 1 kg (12.3%)  | 85 %   | 4   |
| Grain   | Płatki ryżowe         | 1 kg (12.3%)  | 85 %   | 3   |
| Adjunct | Łuska ryżowa          | 0.1 kg (1.2%) | --- %  | --- |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Chinook    | 80 g   | 60 min   | 13 %       |
| Whirlpool | Cascade    | 100 g  | 5 min    | 15 %       |
| Dry Hop   | Chinook    | 20 g   | 6 day(s) | 13 %       |
| Dry Hop   | Simcoe     | 50 g   | 6 day(s) | 13.2 %     |
| Dry Hop   | Cascade    | 50 g   | 6 day(s) | 6 %        |
| Dry Hop   | Centennial | 50 g   | 6 day(s) | 10.5 %     |