

# West Coast Magnum

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **28**
- SRM **4.1**
- Style **Lite American Lager**

## 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 **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (62.5%)	80 %	5
Grain	Briess - Pilsen Malt	1.2 kg (37.5%)	80.5 %	3.5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	50 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US West Coast	Ale	Dry	5 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	2 g	Boil	15 min