

west coast p2

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU ---
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **64 C**, Time **90 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.5 kg (60.3%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 1.5 kg (25.9%) | 80 % | 5 |
| Grain | Płatki pszeniczne | 0.5 kg (8.6%) | 85 % | 3 |
| Sugar | Brown Sugar, Dark | 0.3 kg (5.2%) | 100 % | 99 |