

West Coast pl 3

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **54**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

Mash information

- Mash efficiency **88.1 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **25.3 liter(s)**

Steps

- Temp **64 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18.7 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt malteurope	5.2 kg (78%)	80 %	7
Grain	Rye, Flaked	0.65 kg (9.7%)	78.3 %	4
Grain	Płatki orkiszowe	0.4 kg (6%)	80 %	4
Grain	Płatki owsiane	0.4 kg (6%)	85 %	3
Grain	Red crystal fawcett 400	0.02 kg (0.3%)	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook pl	30 g	10 min	7.4 %
Boil	Crystal	30 g	10 min	2.4 %
Boil	Cascade PL	30 g	10 min	5.2 %
Boil	Centennial pl	30 g	10 min	5.4 %
Boil	Chinook pl	30 g	30 min	7.4 %
Boil	Crystal	30 g	30 min	2.4 %
Boil	Cascade PL	30 g	30 min	5.2 %
Boil	Centennial pl	30 g	30 min	5.4 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Slant	200 ml	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	4 g	Mash	70 min
Fining	Whirfloc	1 g	Boil	5 min