

## West Cost

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **71**
- SRM **4.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.1 liter(s)**

### Steps

- Temp **64 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **18.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.5 kg (91.4%)	79 %	6
Grain	Pilzneński	0.22 kg (3.7%)	81 %	4
Grain	Pszeniczny	0.3 kg (5%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	25 g	60 min	9.3 %
Boil	Simcoe	30 g	20 min	13.2 %
Boil	Mosaic	30 g	10 min	10 %
Boil	Citra	30 g	5 min	13.5 %
Boil	Equinox	30 g	5 min	16.1 %
Dry Hop	Equinox	30 g	4 day(s)	16.1 %
Dry Hop	Mosaic	30 g	4 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	30 ml	---