

## Kato West Coast

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **61**
- SRM **2.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **26.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.4 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **19.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

### Fermentables

| Type  | Name                  | Amount          | Yield  | EBC |
|-------|-----------------------|-----------------|--------|-----|
| Grain | Heidelberg            | 5 kg (79.4%)    | 80.5 % | 2   |
| Sugar | Corn Sugar (Dextrose) | 0.65 kg (10.3%) | 100 %  | 0   |
| Grain | Płatki pszeniczne     | 0.65 kg (10.3%) | 60 %   | 3   |

### Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Chinook | 40 g   | 40 min   | 13 %       |
| Whirlpool | Azacca  | 50 g   | 30 min   | 10.8 %     |
| Dry Hop   | Citra   | 25 g   | 4 day(s) | 25 %       |
| Dry Hop   | Sabro   | 50 g   | 4 day(s) | 20.5 %     |
| Dry Hop   | Eukanot | 24 g   | 4 day(s) | 20.8 %     |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale  | Slant | 200 ml | ---        |

### Notes

- Citra, Eukanot i Sabro w formie Cryo
- Zamiast płatków pszennych płatki ryżowe.

Warzenie 19.10.2023  
Chmiel na zimno 02.11.2023  
BLG początkowe 14.5, końcowe 2.0  
Nagazowanie 2.5vol przy użyciu glukozy  
*Oct 18, 2023, 11:57 AM*