

## #20 West Coast

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **55**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **63 C**, Time **75 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **75 min** at **63C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (76.9%)	80 %	4
Grain	Viking Pale Ale malt	1.5 kg (23.1%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Aroma (end of boil)	Citra	15 g	20 min	12 %
Aroma (end of boil)	Centennial	15 g	20 min	10.5 %
Aroma (end of boil)	Lemon drop	15 g	20 min	4.6 %
Aroma (end of boil)	Citra	15 g	5 min	12 %
Aroma (end of boil)	Centennial	15 g	5 min	10.5 %
Aroma (end of boil)	Lemon drop	15 g	5 min	4.6 %
Dry Hop	Citra	20 g	4 day(s)	12 %
Dry Hop	Centennial	20 g	4 day(s)	10.5 %
Dry Hop	Lemon drop	20 g	4 day(s)	4.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlflock	0.5 g	Boil	10 min