

Session West Coast

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **43**
- SRM **3.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **65 C**, Time **90 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **2 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (83.3%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (16.7%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Whirlpool | Citra | 20 g | 60 min | 12.9 % |
| Whirlpool | Mosaic | 20 g | 60 min | 10 % |
| Dry Hop | Citra | 40 g | 5 day(s) | 12.9 % |
| Dry Hop | Mosaic | 40 g | 5 day(s) | 10 % |
| Dry Hop | Citra | 40 g | 3 day(s) | 12.9 % |
| Dry Hop | Mosaic | 40 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 400 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-----------------|-------|------|--------|
| Fining | Whirlfloc T | 2.5 g | Boil | 10 min |
| Spice | trawa cytrynowa | 20 g | Boil | 10 min |