

## West Coast

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **64**
- SRM **5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

### Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **26.6 liter(s)**

### Steps

- Temp **66 C**, Time **30 min**
- Temp **65 C**, Time **30 min**

### Mash step by step

- Heat up **20.9 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **66C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount          | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | MepAle              | 2.2 kg (38.2%)  | 75 %  | 6.5 |
| Grain | Strzegom Pilzneński | 2.66 kg (46.2%) | 75 %  | 4   |
| Grain | Rice, Flaked        | 0.8 kg (13.9%)  | 65 %  | 2   |
| Sugar | Cukier              | 0.1 kg (1.7%)   | 100 % | 0   |

### Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | lunga  | 50 g   | 60 min   | 11 %       |
| Aroma (end of boil) | Mosaic | 100 g  | 0 min    | 10 %       |
| Dry Hop             | Citra  | 100 g  | 1 day(s) | 12 %       |
| Dry Hop             | Mosaic | 50 g   | 7 day(s) | 10 %       |
| Dry Hop             | Simcoe | 50 g   | 7 day(s) | 13.2 %     |