

West Coast 2 California Blue PK

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **44**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **53 C**, Time **10 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **12.1 liter(s)** of strike water to **58.3C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner Malz Best	3 kg (75%)	81 %	3
Grain	Pale Ale Best	0.4 kg (10%)	80 %	6
Grain	Weizenmalz Best	0.4 kg (10%)	82 %	4
Grain	Carapils Best	0.1 kg (2.5%)	75 %	5
Sugar	Sugar, Table (Sucrose)	0.1 kg (2.5%)	100 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Columbus/Tomahawk/Zeus	5 g	60 min	15.5 %
Boil	Simcoe	5 g	15 min	14.5 %
Boil	Amarillo	5 g	15 min	8.7 %
Boil	Lemon drop	5 g	15 min	4.9 %
Boil	Simcoe	10 g	5 min	14.5 %
Boil	Amarillo	10 g	5 min	8.7 %
Boil	Lemon drop	10 g	5 min	4.9 %

Whirlpool	Simcoe	10 g	30 min	14.5 %
Whirlpool	Amarillo	10 g	30 min	8.7 %
Whirlpool	Lemon drop	10 g	30 min	4.9 %
Dry Hop	Simcoe	20 g	2 day(s)	14.5 %
Dry Hop	Amarillo	20 g	2 day(s)	8.7 %
Dry Hop	Lemon drop	20 g	2 day(s)	4.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar American West Coast	Ale	Slant	100 ml	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	3 g	Mash	60 min
Water Agent	Kwas Mlekowy	4 g	Mash	60 min

Notes

- Mosaic. El dorado
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