

## west coast 3.0

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **33**
- SRM **3.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **17.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5.5 kg (96.5%)	81 %	4
Grain	Pszeniczny	0.2 kg (3.5%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	40 min	9.5 %
Boil	Citra	20 g	15 min	12 %
Boil	Cascade	20 g	10 min	6 %
Boil	zula	25 g	5 min	7.3 %
Dry Hop	Citra	30 g	4 day(s)	12 %
Dry Hop	zula	25 g	4 day(s)	7.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	100 ml	Fermentum Mobile