

## west coast

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- Gravity **14 BLG**
- ABV ---
- IBU **77**
- SRM **4.9**
- Style **California Common Beer**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

### Steps

- Temp **65 C**, Time **75 min**

### Mash step by step

- Heat up **16.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (74.1%)	85 %	7
Grain	Weyermann - Carapils	1.4 kg (25.9%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	120 g	15 min	12.5 %
Dry Hop	Mosaic	20 g	1 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis