

West Coast

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **52**
- SRM **3.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **10 %**
- Size with trub loss **55 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **66 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **27.5 liter(s)**
- Total mash volume **38.5 liter(s)**

Steps

- Temp **67 C**, Time **70 min**

Mash step by step

- Heat up **27.5 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **49.5 liter(s)** of **76C** water or to achieve **66 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	11 kg (91.7%)	80 %	4
Sugar	Cane (Beet) Sugar	1 kg (8.3%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	60 g	60 min	12.5 %
Whirlpool	Zula	200 g	15 min	10.6 %