

## West Coast

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **38**
- SRM **4.1**
- Style **American IPA**

### 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 **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **19.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (90.9%)  | 80 %  | 5   |
| Grain | Weyermann - Carapils | 0.5 kg (9.1%) | 78 %  | 4   |

### Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Marynka  | 20 g   | 60 min   | 10 %       |
| Boil                | Mosaic   | 30 g   | 10 min   | 12.5 %     |
| Aroma (end of boil) | Amarillo | 20 g   | 5 min    | 8.5 %      |
| Dry Hop             | Mosaic   | 70 g   | 5 day(s) | 10 %       |
| Dry Hop             | Amarillo | 30 g   | 5 day(s) | 8.5 %      |

### Yeasts

| Name                        | Type | Form   | Amount  | Laboratory       |
|-----------------------------|------|--------|---------|------------------|
| FM54 Gorączka kalifornijska | Ale  | Liquid | 1500 ml | Fermentum Mobile |