

West Coast

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **89**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **27.3 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **66 C**, Time **30 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **67.6C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Pilzneński | 3.25 kg (50.9%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 1 kg (15.7%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 1 kg (15.7%) | 79 % | 10 |
| Grain | Pszeniczny | 0.5 kg (7.8%) | 85 % | 4 |
| Sugar | Glukoza | 0.63 kg (9.9%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Idaho 7 | 50 g | 60 min | 12.7 % |
| Boil | Citra | 50 g | 5 min | 12 % |
| Boil | Centennial | 50 g | 5 min | 10.5 % |
| Whirlpool | Cascade PL | 50 g | 20 min | 5.2 % |
| Dry Hop | Citra | 50 g | 2 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|-------|--------|-----------------|
| Mangrove Jack's M12 Voss Kveik | Ale | Slant | 300 ml | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|-------|
| Fining | Whirlfoc | 2 g | Boil | 5 min |
| Water Agent | gips piwowarski | 5 g | Mash | --- |