

## West Coast - Chmielowy Kociołek

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **68**
- SRM **4.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19 liter(s)**

### Steps

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

### Mash step by step

- Heat up **15 liter(s)** of strike water to **69.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	0.75 kg (18.8%)	80.5 %	6
Grain	Słód pszeniczny Bestmalz	0.5 kg (12.5%)	82 %	5
Grain	Pilzneński	2.75 kg (68.8%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	23 g	60 min	11.5 %
Boil	Amarillo	20 g	30 min	9.5 %
Aroma (end of boil)	Amarillo	20 g	0 min	9.5 %
Aroma (end of boil)	Cascade	10 g	0 min	6 %
Dry Hop	Amarillo	20 g	4 day(s)	9.5 %
Dry Hop	Cascade	25 g	4 day(s)	6 %

### Yeasts

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