

West Coast Denat

- Gravity **13.3 BLG**
- ABV ---
- IBU **88**
- SRM **3.7**
- 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 **80 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **35 liter(s)**

Steps

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

Mash step by step

- Heat up **30 liter(s)** of strike water to **67.7C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **2.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5 kg (100%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	25 g	5 min	13.3 %
Boil	Cascade	25 g	10 min	6.7 %
Boil	Marynka	50 g	60 min	8.8 %
Boil	Galaxy	25 g	15 min	13.3 %
Boil	Cascade	25 g	20 min	6.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis