

# West Coast I

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **42**
- SRM **10**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **8 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **16.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **67.8C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type           | Name                              | Amount         | Yield | EBC |
|----------------|-----------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy Pale Ale | 1.7 kg (32.7%) | 80 %  | 35  |
| Liquid Extract | Bruntal ekstrakt słodowy jasny    | 1.7 kg (32.7%) | 81 %  | 26  |
| Grain          | Weyermann pszeniczny jasny        | 1 kg (19.2%)   | 80 %  | 6   |
| Grain          | Weyermann - Pale Ale Malt         | 0.5 kg (9.6%)  | 85 %  | 7   |
| Grain          | Weyermann - Carapils              | 0.3 kg (5.8%)  | 78 %  | 4   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Mosaic   | 30 g   | 30 min   | 10.5 %     |
| Boil                | Amarillo | 30 g   | 15 min   | 8.3 %      |
| Aroma (end of boil) | Citra    | 30 g   | 5 min    | 12.7 %     |
| Dry Hop             | Cascade  | 30 g   | 3 day(s) | 8.3 %      |
| Dry Hop             | Citra    | 60 g   | 3 day(s) | 12.7 %     |
| Dry Hop             | Mosaic   | 30 g   | 3 day(s) | 10.5 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |     |        |           |
|--------------|-----|-----|--------|-----------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |
|--------------|-----|-----|--------|-----------|