

West Coast nr 3

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **44**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **7 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **74 C**, Time **10 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **72C**
- Keep mash **10 min** at **74C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (66.7%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 2 kg (26.7%) | 81 % | 6 |
| Grain | Płatki owsiane | 0.5 kg (6.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Citra | 15 g | 60 min | 12 % |
| Boil | Citra | 20 g | 35 min | 12 % |
| Boil | Citra | 60 g | 5 min | 12 % |
| Boil | Lemon drop | 20 g | 5 min | 4.6 % |
| Whirlpool | Citra | 60 g | 0 min | 12 % |
| Dry Hop | Citra | 60 g | 3 day(s) | 12 % |
| Dry Hop | Amarillo | 30 g | 3 day(s) | 9.5 % |
| Dry Hop | Lemon drop | 50 g | 3 day(s) | 4.6 % |

Yeasts

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

| | | | | |
|-------|-----|-------|--------|-----|
| Us-05 | Ale | Slant | 200 ml | --- |
|-------|-----|-------|--------|-----|