

# Old West coast

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **3.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **8.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons pale ale	2.5 kg (89.3%)	81 %	3
Grain	Oats, Malted	0.2 kg (7.1%)	80 %	2
Grain	Barley, Flaked	0.1 kg (3.6%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	9 %
Aroma (end of boil)	Amarillo	10 g	0 min	9.5 %
Whirlpool	Citra	20 g	0 min	12 %
Dry Hop	Citra	40 g	7 day(s)	12 %
Dry Hop	Nelson Sauvign	40 g	12 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US West Coast	Ale	Dry	10 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Fining	Protafloc tab.	4 g	Boil	15 min