

## Session West Coast

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **48**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **35 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **28 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (85.7%)	80 %	5
Grain	Pszeniczny	1 kg (14.3%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	36 g	60 min	9.5 %
Whirlpool	Citra	20 g	60 min	12.9 %
Whirlpool	Mosaic	20 g	60 min	10 %
Whirlpool	Cascade	20 g	60 min	6 %
Dry Hop	Citra	40 g	5 day(s)	12.9 %
Dry Hop	Mosaic	40 g	5 day(s)	10 %
Dry Hop	Cascade	40 g	5 day(s)	6 %
Dry Hop	Citra	40 g	3 day(s)	12.9 %
Dry Hop	Mosaic	40 g	3 day(s)	10 %
Dry Hop	Cascade	40 g	3 day(s)	6 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
US-05	Ale	Slant	400 ml	Fermentis

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	mech irlandzki	2.5 g	Boil	10 min